

THE INDEPENDENT

FORTY-FIRST YEAR.

GRIMSBY, WEDNESDAY, NOVEMBER 4, 1925

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NUT CULTURE IN ONTARIO IS BECOMING BETTER KNOWN

Display Now In Window of Theal Bros. Grocery Store Shows What Has Been Done In Niagara Peninsula—Many Different Species and Varieties Shown.

The possibilities for the culture of some of the better species of nut-bearing trees and shrubs in the Niagara District are very well shown by a comprehensive collection of nuts in Theal Bros. grocery store windows on Main street. This collection consists of English Walnuts, two species of Japanese Walnuts, Canadian Walnuts, Butternut and hybrids of the Japanese Walnut and Butternut. There are also Hickories, Filberts, Almonds, native Chestnuts, European Chestnuts and Japanese Chestnuts on display.

Several kinds of these nuts were grown in or near Grimsby and all kinds shown could be grown here as well if not better than elsewhere. Amongst the locally grown nuts are several plates of good English Walnuts, one plate of large black Walnuts and some fine Filberts. Some particularly good specimens of English Walnuts were grown by Jas. Durham, Dr. J. Smith, W. VanDyke, H. K. Griffith, Jonathan Book and C. S. Shoebridge. An interesting sample of a Japanese Walnut, Butternut hybrid was grown on C. W. Smith's property at Kerman Ave. and a fine lot of Filberts came from Chas. Wouter's Deer Park Farm, just east of Grimsby. These Filberts were imported from Belgium and have made a good growth and are bearing well. There are several plates of English Walnuts from other points in the Niagara district. Amongst those of outstanding value are samples from Sam Shields farm, at Vineland Station, Peter McDermid, at St. Catharines, Jas. Smiley, of Port Dalhousie, and John Morgan, Niagara-on-the-Lake.

There are upwards of 200 bearing English Walnuts in the Niagara district, and about 60 of these are to be found in or near Grimsby. Several plates of good heartnuts (a rare species of Japanese walnut), are also shown. The heartnut is very rare in Ontario, so far only 14 trees being found or reported. The largest chestnut in Canada is found on the farm of Sylvester Kratz, of Jordan Station. This tree is about 35 feet tall, 60 feet across the branches and has a trunk diameter of two feet. It is a regular and generally heavy bearer and has been known to yield more than 5 bushels of mixed nuts in one season.

The English Chestnuts in this collection were grown by S. H. Rittenhouse of Vineland Station, and the Japanese Chestnuts by Jno. Kerr of Queenston. Loyal Robins of Vineland, Earl Comfort and Ernest Boyes of Fenwick contributed some good Paragon Chestnuts. The Paragon, by the way, is a hybrid between the English and American Chestnut.

The hard shelled Almonds in this display were grown on a three-year-old tree owned by Geo. Robertson of St. Catharines.

Several varieties of Filberts are shown, most of which were grown at the Experimental Farm. Two good samples of Filberts were grown by Mr. Armstrong of Port Dalhousie, and other good samples were obtained from Exeter, Watford, St. Williams, Chatham and Pt. York.

When it is taken into account that most of the above mentioned species and varieties were grown in Ontario without any special care in cultivation or choice of stock, it is a fairly good indication that better results would probably be secured if improved cultural methods were given and care exercised in the choice of hardy and productive varieties.

Our annual imports of nuts are approximately \$5,000,000 and there is likely to be increased imports in the years to come. This fact along with the results noted above suggests the possibility of adding to the production of the Niagara District by planting the best hardy species of nut trees where other less valuable trees are grown, and of utilizing areas such as hillsides, ravines, fence lines and roadsides.

A general scheme of planting nut trees would not only add to the pleasure and profit of the owners of these trees, but would also make a valuable contribution to the beauty of the home surroundings and countryside.



FRANK H. SMYE, Former Lake Lodge Schoolmaster Ordained in Hamilton Last Week.

TO MY FRIENDS AND SUPPORTERS

I wish to thank you heartily for the assistance given me in the campaign just closed. I can not possibly reach you personally so am taking this opportunity of offering you congratulations on the magnificent victory obtained by you.

I am proud of the way you conducted the campaign and kept it absolutely free from personalities.

Yours truly,
J. D. CHAPLIN

CHAPLIN GETS BIG MAJORITY

The Federal election so far as Lincoln county was concerned passed off very quietly. Lincoln being an ultra-conservative riding the result was expected although few even of Chaplin's supporters looked for such a large majority. The result of this vote was:

Town of Grimsby		
Chaplin Woodruff Maj.		
Ward 1 (North)	156	61 95
Ward 2 (Centre)	184	64 122
Ward 3 (South)	248	114 134
	588	239 349

North Grimsby

Vote by divisions—		
Chaplin Woodruff Maj.		
Park school	260	51 311
Hagar school	263	31 292
Alway school	78	46 124
Thirty Mt. school	32	46 114
	633	174 459

The County

Chaplin Woodruff Maj.		
St. Catharines	6055	3192 3863
Grimsby town	588	239 349
Grimsby North	733	174 559
Grimsby South	278	463 1175
Calder Tp.	144	258 1114
Gainsboro Tp.	236	415 1179
Beamsville Village	310	192 118
Clinton Tp.	581	292 289
Louth Tp.	491	311 180
Merriton town	752	254 498
Grantham Tp.	1101	432 669
Port Dalhousie VII.	414	241 173
Niagara town	339	247 92
Niagara Tp.	651	314 337
	13505	7059 6446

x Majority for Woodruff

FORMER TUTOR IS ORDAINED

F. H. Smye Lately of Lake Lodge School Takes Holy Orders at Hamilton—Will Go To Montreal.

An important event in the history of the parish of St. Thomas, Hamilton, occurred on Wednesday morning, Oct. 28, when Frank Hazel Smye, son of Mr. and Mrs. William Smye, and William A. Brown, M. A., son of Mr. A. W. Brown, were ordained deacons of the Church of England. The service was conducted by Rev. W. P. Robertson, B. D., rector, who also delivered the exhortation to the young men who had presented themselves for Holy Orders. His Lordship, Right Rev. Derwyn T. Owen, D. D., bishop of Niagara, laying his hands upon the heads of the candidates, said the sacred office which consecrated them to the diaconate. Rev. Prof. Kingston, Trinity college, performed the duties of chaplain to the bishop and read the gospel, and Rev. W. A. Brown read the apostle.

The newly ordained deacons assisted in the celebration of the Holy Communion, which followed the ordination service. Preceding the bishop, clergy and candidates, as they entered the chancel, was the fully-robed choir. A large congregation was present, including many of the local clergy and a host of friends of the young candidates.

Send Me
Preaching from the text: "Also I whom shall I send and who will hear the voice of the Lord, saying, for us? Then said I, here am I, send me." Isaiah VI, 8. Rev. Mr. Robertson drew attention to the fact that so far as he could learn, this was the first occasion in half a century when the parish had witnessed the ordination of two of its sons. It had given valuable men to the church, but never before men to the ministry.

Rev. Mr. Brown, who is a member of All Saints' parish, will enter his duties as curate at the Church of the Ascension. Rev. Mr. Smye will go to the diocese of Montreal, where to do his first duty of office. Mr. Smye was a teacher at Lake Lodge school in 1924 and also during a brief absence in Ireland this year.

TOWN INCREASES LIBRARY GRANT

Council In Regular Session Sees Need of More Money—Town Team on Carpet As Dilatory.

The regular meeting of the council on Wednesday, Oct. 28, was productive of much discussion as usual, the storm water on Victoria avenue being one of the chief bones.

The town team and teamsters came in for a scolding by the mayor, who considered that the team moved too slowly for efficiency. The superintendent of works will speed them up.

One of the finest moves yet was made by the council when they increased the Public Library grant from \$1090 to \$1300 annually. H. Yenny, secretary of the library board appeared before the council explaining the need of further grant and the council granted his request.

G. L. Eaton Co. asked for and was granted a permit to erect a metal clad coal bin at the rear of 2 Depot street. The cost will be about \$125.

A bylaw was passed to raise \$1800 to pay for the six-inch water main from Main street on Elm to a hydrant at Farrell's basket factory, and for a four inch main on St. Andrews and Bolton avenues to new high school. Fire and Light Committee accounts for 1924 were passed as were Board of Works bills for \$344.

The "Stop" bylaw copied after Beamsville's very efficient act, was read and they thought a little tinkering on it might help, so a committee of the mayor, the reeve, and St. John and Ponger will submit one, suiting their views, at the next meeting.

The Bell Telephone Company wants to erect a pole on each side of Livingston avenue a little west of Murray, and another on Murray street. The board of works will superintend so the poles will probably be placed O. K. Reeve Mennell and Ald. Bird, passed a motion rewording the continued absence of Ald. Burgoyne on account of illness. Ald. Ponger will act as Chairman of finance until Ald. Burgoyne recovers.

The contentious question of water backing up on the Merritt factory property was much to the fore. J. J. MacKay, engineer, submitted an estimate of the only feasible way of eliminating the trouble, but Merritt brothers object to paying the share allotted them by the engineer's plan. This plan calls for an outlet at the Forty creek at a cost of \$1912.10, the town to pay \$700, the Canadian National railway \$700, and Merritt Bros. \$412.10.

It was arranged that the engineer, the council and the Merritts meet on Friday morning to try and arrange some way to get rid of the water without so much expense.

A letter was read from a Buffalo man eulogizing the local police chief. It appears elsewhere in this paper.

COMING EVENTS

Nov. 9-12—Provincial Winter Fair, Guelph.
Nov. 13-21—Royal Winter Fair, Toronto.
Nov. 23-25—Winter Fair, Ottawa.
Nov. 25-Dec. 5—International Live Stock Exposition, Chicago, Ill.
Dec. 7-11—Peninsular Winter Fair, Chatham.

"I hope," said the rector impressively, "that this will prove a turning point in this respect in this parish." The candidates, he added, had both commenced their religious education in the parish and had been confirmed there; one of them, Mr. Smye, had been baptized in the church.

Pledged To Gospel

He warned the candidates not to take as personal that respect which was tendered them because of their office, and to remember that they had behind them the authority of the Anglican communion and the apostolic succession. "You are not ordained to give rein to private convictions, to draw up creeds or devise rules of worship; you are pledged to measure your teaching by the gospel and to use of the Book of Common Prayer, and none other. The church which gives you authority can also revoke it—that is our safeguard to the safety and the clergy." They were to go to work as accredited exhorters of Christ, and as such shed clothe themselves with humility, and live a life of service.

Rev. Mr. Brown, who is a member of All Saints' parish, will enter his duties as curate at the Church of the Ascension. Rev. Mr. Smye will go to the diocese of Montreal, where to do his first duty of office. Mr. Smye was a teacher at Lake Lodge school in 1924 and also during a brief absence in Ireland this year.

ANDERSON DEATH WAS ACCIDENTAL

Inquest Into Accident on Wednesday Night Last Shows No Blame Attachable.

An inquest into the death of Robert Anderson (Robert Land) who was struck by an H. G. and B. car on Wednesday night, Oct. 28, was convened at Hamilton police station on Monday night before Coroner Dr. J. R. Parry.

Dr. George B. Rennie the company physician, into whose care Mr. Anderson was given when taken to the hospital, was called and deposed that a fractured skull with cerebral hemorrhage was the immediate cause of death. Anderson had also had his pelvis broken.

Mr. Herbert Thornhill, Miss Gladys Thornhill, and Mrs. James Hobbes, of Beamsville, passengers on the car that struck Anderson, were called but could throw but little light on the accident.

Dr. R. L. Smith, of Grimsby, who had been brought to the scene of the accident, deposed that he found Anderson lying on the roadway, a few feet from the rails and had him carried into the power house near by. After a superficial examination he had the man taken to Hamilton hospital and had turned the case over to Dr. Rennie.

James Stevens, motorman of the car, said that he first noticed Anderson when about fifty yards from the crossing. He had blown a long blast with the car whistle when about 100 yards away, as was the custom. When he first noticed Anderson the man was on the passing track and turned and looked directly at the car, and Stevens noticed that he wore glasses as he light reflected plainly from them. The passing track is about eight feet from the main line and as the man looked and hesitated, Stevens took it for granted he was going to stop for the car to pass.

The car was going at about thirty miles an hour. When the car was about forty feet away the pedestrian started forward again at a quick pace and had nearly cleared the opposite side.

The car was stopped and Stevens backed the distance from the car to the spot and found it to be about thirty feet.

J. J. Chivers the only eyewitness besides the motorman, was standing in a group on the opposite side of the street. His evidence was much corroborated by Stevens though he had been called earlier in the examination. The majority of the witnesses being deposed about thirty minutes by the dense fog which prevailed and made travel very slow. Chivers was of opinion that Anderson had kept directly across tracks but was hurrying.

W. R. Patterson, a passenger, felt brakes applied as car passed crossing, and the sudden stopping intimating to him that something was amiss. He reached the injured man a moment later, but could throw little light on the details.

James Singer of Detroit a brother-in-law of deceased, was called for identification.

The Verdict
The jury deliberated but a short time and brought in a verdict to the effect that Robert H. Anderson came to his death by being struck by an H. G. and B. electric car, and the jury was of opinion that death was accidental.

CHIEF OF POLICE IS COMMENDED

Buffalo Man Writes Mayor Eulogizing Local Constable For Kindness Shown During Accident.

Donner Steel Co. Inc. Operating Department, Buffalo, Oct. 27, 1925

To the Mayor and Council, Grimsby, Ont.

Dear Sirs—I herewith desire to commend you on having for a chief of police such a man as Mr. James Wentworth and to thank him, through you, for his prompt action, kindness, and consideration shown to my companions and myself both at the time of my accident on Oct. 24, and afterwards. He was surely thoughtful and considerate doing everything possible to help us, and to make it as easy as possible for all concerned.

Hoping this will receive your prompt attention, and again commending him for his splendid work, I am yours very truly,

511 Amber street, Buffalo.

Visitor (to prison chaplain): "Would your experience confirm the popular notion that there is a sense of humor among thieves?"

Chaplain: "Well—no. There may be exceptions, but generally speaking, I find thieves to be just about as bad as other people."

ROBERT ANDERSON KILLED ON H. G. & B.

Apparently Became Confused and Tried To Cross In Front of On-Coming Car—Had Been Resident of Grimsby For Quarter Century and Was Well Known Figure.

Struck by the 916 H. G. and B. car, eastbound, at Murray street and Livingston avenue, on Wednesday night, Robert H. Anderson, 1 Doran avenue, Grimsby, was so badly injured that he died in Hamilton General hospital at 3 a.m. on Thursday.

Mr. Anderson was returning from attending a furnace at 26 Murray street. As he reached Livingston avenue the car was approaching but as it was plainly visible the motorman thought he would stop. But, apparently preoccupied, the man walked onto the rails with the car but a few feet away.

Anderson was thrown to the roadway at the side, and Dr. J. R. Smith, who was on the scene in a few moments had him carried into the power house on the same corner.

After Anderson's wounds had been dressed the doctor attended him to Hamilton on the same car returning at 9.50, and turned him over to Dr. Rennie, the Company physician.

Mr. Anderson was a native of Saltfleet township, but came to Grimsby about twenty-five years ago and has resided here since.

For a number of years he has been a well-known flower around the corner.

GETS JUDGMENT

Judge Gault has handed down judgment allowing W. R. Konkle the sum of \$325, which, he claimed in a division court action, from Maude C. Patriarche and P. C. Patriarche. The claim was for damages alleged to be due as a balance of commission on sale of lands and on a note for \$445. The Plaintiff abandoned \$100 of the claim. Defendants alleged misrepresentation in obtaining the note and also that the plaintiff owed them \$125.

PRESBYTERIAN AND UNITED

Decision Handed Down In Beamsville and Grimsby Church Cases—United Keeps Both Edifices In Grimsby

Toronto, Oct. 28.—Decisions announced today by the Ontario Church Property Commission in the Beamsville and Grimsby cases indicate that the commissioners representing the United Church and the Presbyterian Church have been unable to agree on the meaning of the expression "extreme hardship" for the alleviation of which it is the duty of the commission to make recommendations.

In view of this difference of opinion, the ruling of the chairman, J. D. Falconbridge, K. C., governs: "In my opinion," he said, "a minority which is left without a church building and without any part of the funds or other property formerly held by or for the undivided congregation may well be regarded as being left in a position of extreme hardship, even though it is able to secure the use of a masonic hall or community hall as a temporary place of worship, and even though the individual members composing the minority are not destitute or in rags and tatters."

In the Beamsville case all commissioners agree in giving the Presbyterian Minority the Morrow Fund to be used by them towards the purchase or building of a church for their use.

In the Grimsby case the chairman disagrees with the recommendation of R. S. Cassels, K. C., Presbyterian commissioner, that St. John's Church valued at \$20,000 should be given to the minority, they assuming the present debt of \$500 and paying \$4,900 to the United Church for the enlarging of the former Methodist Church, or for other congregational purposes. The chairman concurs with W. H. Wardrop, United Church Commissioner, that vacant land valued at \$2,000 should be turned over to the minority.

In both cases Mr. Wardrop is of opinion that no case of extreme hardship exists.

can Parish Hall for Sabbath Services, and in Beamsville there is an Oddfellows hall and a community hall which can be used for the same purpose.

It's a long road that has no turning-out for some road hog.
If all the drivers were placed end to end the rattling would be terrific.

GAVE ONTARIO SPLENDID SERVICE

Death of Walter E. Biggar Removes An Efficient Civil Servant—His Nature Fitted Him For Post.

In the death of Walter E. Biggar, provincial fruit pest inspector, the province has lost a good civil servant, the fruit growers a valuable helper and many persons a loyal friend.

Mr. Biggar was one of an able family, a brother, the late S. D. Biggar, K. C., having been a prominent lawyer in Hamilton, and another brother, E. B. Biggar, also dead, a journalist of repute. Mr. Biggar, himself, was recognized as a well-informed man on plant diseases and insect pests, especially those attacking fruit trees. His energies as provincial fruit pest inspector were devoted chiefly to combating the four great infectious troubles of fruit growers—black knot, peach yellows, little peach and San Jose scale. In the course of his life he witnessed the introduction of three or possibly all of these pests, saw the havoc they caused and joined in the campaigns by which they have been successfully combated. In fact, no small part of the success of these campaigns has been due to his supervision and efforts.

For his official position he was well adapted by nature, combining in himself the qualities of enthusiasm for his work, the desire to be of service to others, kindness, tact and firmness. Few men could have faced the many difficulties which confronted him and have overcome them with so little friction. It stands greatly to his credit that he seldom failed to secure the confidence and good will of the inspectors who worked under him and that he was held in high esteem and fully trusted by the department which employed him.

One of Mr. Biggar's greatest gifts was his power to make and hold friends. This was due to his kindness of nature, his transparent honesty and his rich sense of humor. He is survived by two brothers, Robert, of Toronto, and Milton, of Hamilton, and by one sister, Mrs. L. Hager, of Grimsby; also by three sons, Walter, George and Harry, of Winona, and three daughters, Mrs. Norman Reid, Mrs. Arthur Roach and Mrs. Fred Hutter, of this city. His wife, who was Cynthia A. Van Wagner, of Stoney Creek, predeceased him 18 years ago. Both Mr. and Mrs. Biggar's parents were U.E. Loyalists and were two of the pioneer families of the Niagara district.—Hamilton Spectator, Oct. 28.

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WALTER E. BIGGAR, Chief Inspector Under Fruit Pests Act of Ontario Department of Agriculture.

THE INDEPENDENT

W. F. TOBEY, Publisher and Proprietor

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PUBLIC OPINION

A good deal has been heard during the campaign which has just come to a close about "public opinion," "the intelligent public," "the public will" and so on. And now there comes a book with the title, "The Phantom Public," the author of which, Walter Lipmann, would have us believe, and undertakes to prove, that most of the talk about "the public" is talk about something that has no real existence. If there is no real "public," in the sense in which the word is so commonly used, there is no such thing as real "public opinion."

The author's argument runs something like this: There are many publics, varying in their composition in the fact of any given issue. There are also many varieties of public opinion. What we call the public is but the "resultant" of the play of individual and group forces. What we call public opinion, as indicated by an election, for instance, is the expression of many opinions, none of which can be properly said to represent the opinion of all the people or of the mass of the people.

To talk, therefore, of the voice of the people as if it were the voice of God is to talk nonsense. In the first place, the people do not speak with one voice; some of the peoples speak with different voices and some have no voice at all. But even if it were possible for the people to speak with one voice, there would be no guarantee that it would be the voice of wisdom. Even today, with all that is being done for popular education—with all the influence of schools, newspapers, magazines and libraries—a democratic citizenship educated to the point where it can pronounce intelligent judgment on all political and social problems submitted to it is an "unattainable ideal."

In practice, according to the author, we find democracy divided into two parts. The great majority shrinks from an attempt to understand everything and ends in not attempting to understand anything. This is given as the cause of much of the indifference of which there is such constant complaint and which is so commonly revealed on election day. The minority, on the other hand, makes a brave endeavor to master the main facts in regard to public issues, so as to be able to form an intelligent judgment in regard to them, and ends in failure to understand.

Take our own election, as an illustration. To what extent can it be said that the counting of the ballots will serve to show the state of public opinion in regard to any of the issues? Take the tariff, for instance. Assuming that it was the main issue, what does the result of the voting indicate? The campaign revealed that there were various views. Some favored high protection, some moderate protection; others adequate protection and others still incidental protection. Some wanted the element of protection eliminated altogether. Some wanted a high tariff on some articles and a low tariff on others. How is it possible to frame any statement in regard to the tariff and say that it is the voice of the people as revealed by the election results? And the problem is further complicated by the fact that there were many other issues than the tariff.

But if a democratic citizenship educated sufficiently to be able to pass intelligent judgment on all public issues be an "unattainable ideal," what then? Must we abandon democracy? What says the author of "The Phantom Public"? The thing for the people to do, he says, is to get rid of the idea that they either can or must understand all about all the issues discussed before them. By thus facing the facts and accepting their own limitations, according to the author of the book, the people will not only spare themselves a lot of trouble, but will make themselves more effectively felt in their proper sphere. There has been too much unsuccessful thinking already, with results that are as apparent as they are saddening to contemplate. And what is the "proper sphere" of the people if they are not to pass judgment on the merits of questions which they cannot be expected to understand? As well as the author's meaning can be expressed in a few words, it is that the function of the "public" is to say "whether the actors in the controversy are following a settled line of behavior or their own arbitrary desires." Even if the people may not be competent to pass judgment on the merits of an issue, public discussion may be useful in forcing partisanship out into the open.

But Mr. Lipmann apparently has no illusions. The public may as a result of public discussion, learn enough about the question at issue to take sides; but if that is not possible the public had better confess its inability. With the familiar contention that everybody, whether he is competent to form a judgment or not, should take some side in a controversy, Mr. Lipmann has little sympathy. Far better for social welfare in the long run, he adds, if the public says to the contending parties, "a plague on both your houses," and abides in patience than to plump for one side or the other on the ground that it is the duty of a red-blooded member of democracy always to have an opinion, whether or not he is capable of forming an opinion.

The book is likely to startle some people, disgust others and set a few thinking. It may not be all wisdom, but it is certainly not all foolishness, and it required a good deal of courage to say some of the things that have been said.

It is to be admitted that Canadian ladies sometimes appear to better advantage in a photograph than when they are engaged in the act of winning a race.—Toronto Mail and Empire.

Notes and Comments On Current Events

(By PETER PETERKIN)

In a sermon delivered at the annual Harvest Festival service held on the afternoon of October 15th in St. Paul's Chapel, New York, by Canon Pritchard, acting dean of the Cathedral of St. John the Divine, and selected preacher for the occasion, the following high and true tribute was paid to Great Britain. Canon Pritchard took for his text, "Wherefore by their fruits ye shall know them," and declared that should Great Britain ever become but a memory her greatness would be judged by the "fruit that the lives of Britishers display."

He then proceeded to say: "Great Britain has been the nursery from which has gone out to the ends of the earth in the last few centuries an influence for higher things more supreme than the influence of any other nation. She has set a standard for the world in accomplishment, in the spirit of fair play. Nor to we have to go back to the far past for outstanding examples of this influence, for during the recent period of the world war, two remarkable figures appeared whose personalities will be recorded on the pages of history along with Raleigh, Drake, Clive and Gordon."

One of these is the tall, powerful, brilliant British cavalry leader, Field Marshal Viscount Allenby, commander of the modern twentieth century crusader, who became justly famous because of his remarkable exploits in expelling the Turks from Palestine and bringing to realization the dream of centuries for the holy land. The other is an under-sized slight, weak-looking youth, recently graduated from Oxford, whose marvellous achievements were completely unknown to the public at the end of the world war.

Yet he, quietly, without any flare of trumpets or sensational announcements, succeeded in carrying out a very difficult and splendid line of policy, when he brought the scattered and disunited wandering tribes of holy and forbidden Arabia into a united campaign against their Turkish oppressors; an achievement which caliphs, statesmen and sultans had failed to accomplish in centuries of effort.

The name of this young man was Thomas Edward Lawrence, and he has now the title of Colonel Lawrence, and is known as the "Uncrowned King of Arabia." He placed himself at the head of the Bedouin proclaimed King of the Hedjaz. Col. Law. once lifted the wandering tribes of the desert, restored the sacred places of Islam to the descendants of Mahomet and drove the Turks from Arabia forever.

Allenby freed Palestine, the Holy Land of both Jews and Christians and Lawrence freed Arabia, the Holy Land of millions of Mohammedans. Those who wish to know more of the exploits of this extraordinary Englishman should read "With Lawrence in Arabia," by Lowell Thomas, an American citizen.

One of the commercial representatives of Soviet Russia states that she has no debts, which reminds one of the story of the shady American who had become an absentee from his beloved land for many years, but in the course of time was able to return and say: "Thank God, the last of my debts is now outlawed and I can face the world an honest man once more."

It is not for nothing that Britannia has been called the ruler of the waves, for according to the speech of Right Hon. Arthur Henderson, delivered in Hamilton the other day, she has succeeded in ruling over the "Red wave."

It remains for a Siamese, lately convicted of crime in the United States courts and sentenced to deportation, to stand possessed of the longest and most unpronounceable name ever inscribed on American police records. Here it is: Lileusszusissessess Willamimimississiezze Hurrisississiezze, of Folsom, California! Would seem as though the happy possessor of such a name would need a whole train of trucks and a fleet of ships to carry it back to Siam, especially if he is in a hurry as his name would seem to indicate.

Many hard words from time to time have been said in regard to the Standard Oil Company of California, but it has a plan of treating its employees which should be adopted by other corporations. And that is: Every worker who has been with the company one year is placed on the monthly salary roll and is entitled to the same privileges as any of the other employees. Under this system the ordinary worker feels a sense of security and stability. He does not feel as if his job might be taken away from him when the whistle blows any night, but understands that he has become a member of the company's permanent working force.

Nor does he, like the great majority of wage earners, have to take a holiday at his own expense, but is granted his vacation at the expense of the company. As a result of this kind of treatment, the labor turnover of the Standard Oil Company is very low and the workers are exceptionally loyal, so that when working hours have been reduced, they have maintained production in a way that has astonished the management.

The teacher was giving the class a lecture on "gravity." "Now children," she said, "it is the law of gravity that keeps us on this earth." "But, please teacher," said one small child. "How did we stick on before that law was passed?"

RESULTS WANTED

Hamilton, Ont., October 30, 1925.

Editor of The Independent

Dear Sir,—Am sorry the election results were not more decisive.

The Sealey National Policy is Canada's only salvation.

If the Rt. Hon. Mr. Meighen had adopted a considerable portion of it a week ago, he would have been elected hands down.

If the Rt. Hon. Mr. King had adopted it a month or so ago, he would have been elected hands down.

Unless the belated returns give Mr. Meighen a sufficient additional support, I presume there will have to be another election.

I believe the great majority of the members elected, favor the conversion of our natural and agricultural resources, into finished products before export, as well as the development and utilizing of our own waterpowers, for our own use within Canada, and constant employment for our own people.

Therefore: Why not a coalition government on this basis, and start Canada going immediately, on an era of Progress, Prosperity and Development, such as we have never known before.

Which will not only attract the attention of, and astonish the whole world, but astonish ourselves with its success.

And avoid delay, discomfort and divisions, which always accompany an election, and especially the bitter one that would now follow.

It is not very material who leads, or what party is in power, it is results we want, and must have.

Yours truly,
W. O. SEALEY

Well, a man has a right to call his bald area a "spot." Think how large sun spots are.

COMPASS POINTS DIFFERENT WAYS

The invention of the compass is lost in the dawn of history. It is first found mentioned in a quaint Chinese legend which relates that the Emperor Hoang-ti in 2334 B.C. led forth his army and attacked the rebel Khaling on the plains of Tchou-lou. But Khaling getting the worst of the conflict, called the wizards, magicians and sorcerers to his aid who raised a grei fog to hide Khaling and his army. Then the Emperor, not to be outdone, in his turn used the greater magic of the compass which led his army through the great fog so that he was able to overcome Khaling and capture him.

The compass appears to have been brought to Europe in the twelfth century, most probably by the Arabians, as it is known that the Arabian and Chinese traders met in the Persian gulf; and on account of its very great practical value as a guide in all weathers, it rapidly came into general use and enabled Christopher Columbus to sail straight west from Spain, by day and by night, through fair and stormy weather, to the discovery of the New World.

But contrary to story book report, the compass does not point north, but more or less to the east or west at different places. Scientists state that this is because the magnetic poles of the earth are not situated at the geographical poles as shown on our maps of the world; that in fact the north magnetic pole is near Boothia Felix on the Arctic coast of Canada; and the south magnetic pole in South Victoria Land south from New Zealand.

It might be thought that the compass would be satisfied to call it a day's work after pointing in a different direction at each place, but such is not the case for it is all the time changing its direction and never stays put. It marches to the west for many years, then turns back and marches to the east, then reverses again and marches to the west, and in fact changes its mind more oft than any maiden fair, and carries on in a different way in each place. Whether this fickleness is caused by a wandering of the earth's magnetic poles, or by something happening inside the earth, or by the sun or planets, scientists have not yet been able to find out.

It is very important to know this march of the compass, especially in Eastern Canada, because all the old land surveys in Ontario, Quebec, New Brunswick, Nova Scotia and Prince Edward Island were made by compass, and now-a-days when it is desired to retrace one of the old lost boundary lines it is necessary to know beforehand what the march of the compass has been since the time when the old survey was made.

In order that the compass may be used with reliance, therefore, the different countries of the world carry out magnetic surveys to measure its direction, and picture the information on magnetic charts for compass users.

Compass information is particularly valuable in such a large new country as Canada, and it is interesting to note that Champlain measured its direction at Halifax about 1604, John Davis in Davis Strait 1585 and Capt. Baffin in Baffin Land 1616, Capt. Middleton at Churchill and York Factory 1725; while Capt. Cook in 1778 and Capt. Vancouver in 1792 measured it along the Pacific coast. Later Sir John Franklin 1819-26 and Sir John Lefroy 1845-46 made some measurements, but comparatively little was done in Canada before 1880.

Since 1880, however the Topographical Survey, Department of the Interior, has carried on a most extensive magnetic survey in this country in connection with its other work, at practically no expense, because the compass direction can be measured in a few minutes when the survey parties are already on the ground; until it now possesses more than 20,000 measurements, and regularly publishes magnetic maps which picture all the information for compass users.

In spite of the fact that the compass has been known for so long, it is today less widely employed than ever before, it is the sure-fire pathfinder,

the cloud of day and the pillar by night to the sailor afloat on the heaving main; the airman above the hiding clouds; the miner far underground in the deepest shaft; and explorers, surveyors, hunters, trappers, prospectors, pioneers and travellers penetrating the trackless forest, the fabled mountains, the virgin wilderness and the Far North.

But the compass still has hidden secrets. Elusive earth currents and stubborn static still act the part of highwaymen and hold up our friends the telegraph and wireless and radio. We know these highway men are in the nature of first cousins to the dancing northern lights and magnetic storms that torture the compass, and black cyclonic sunspots that try to rob us of our light and heat, but all these things are still seen through a glass, darkly, and scientists believe they never probably can be forced to take the stand and lay bare their inmost secrets until the direction of pointing of the compass has been properly mapped all over the world.

HORSE'S PRAYER

The following is "The Horse's Prayer" asked by Border Highlander. Printed copies of it may be had at the Band of Mercy room, 632 Dorchester Street west, Montreal. The prayer is:

Please be kind to me. I work hard for you. To thee, My Master, I offer my prayer. Feed, water, and care for me and when the day's work is done, provide me with a shelter and a clean bed. Always be kind to me. Pet me sometimes, that I may serve you more gladly and learn to love you. Do not jerk the reins and do not whip me when going up hill. Never strike, beat or kick me when I do not understand what you want, but give me a chance to understand you. Watch me, and if I fail to do your bidding, see if something is not wrong with my harness or my feet.

Do not overload me, or hitch me where water will drop on me. Keep me well shod. Examine my teeth when I do not eat. I may have an ulcerated tooth, and that you know, is very painful. Do not tie or check my head in an unnatural position, or take away my best defense against flies and mosquitoes by cutting off my mane or tail.

I cannot tell you when I am thirsty, so give me clean, cool water often. I cannot tell you, in words, when I am sick, so watch me, and by signs you may know my condition. Give me all possible shelter from the hot sun, and put a blanket on me, not when I am working, but when I am standing in the cold. Never put a frosty bit in my mouth; first warm it by holding it a few minutes in your hands.

I try to carry you and your burdens without a murmur, and wait patiently for you long hours of the day or night. Without the power to choose my shoes or path, I sometimes fall on the hard pavements and I must be ready at any moment to lose my life in your service. And, finally, O, My Master, when my useful strength is gone, do not turn me out to starve or freeze, or sell me to some human brute to be slowly tortured or starved to death, but do thou, My Master, take my life in the kindest way, and your God will reward you here and hereafter. Amen.

—WEBSTER.

Brute!

Mrs. Phipps—Heavens, wake up, Henry, wake. I hear a harsh, grating noise. A burglar is trying to pry open the door.

Mr. Phipps—Nonsense. It's some rat trying the cake you baked to-day.

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Some men think they are old owls just because they are always hooting at something.

Don't race for the crossing—it may result in a tie.

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MAINLY FOR WOMEN PUMPKIN AND SQUASH

Perfect Pumpkin Pie.—Cut up the pumpkin without peeling it and steam in a covered colander until soft, then remove the peel. Put the pulp in a dish in the oven, and leave the door open until it is dry but be careful not to let it brown or bake. Press it through the colander and measure. To 2½ cups pulp add 2 cups cream or very rich milk; 1 teaspoon each (level) of salt, cinnamon and ginger; 1 rounded teaspoon of butter; 1 tablespoon of molasses; sugar to taste; and, after cooling and beating well, 2 well-beaten eggs. Make a rich pie-crust and line an extra large and deep pie-plate, leaving a fairly thick edge all round on top. Pour in the pumpkin and bake slowly about 40 minutes until browned. Some dust nutmeg over the top. Be sure that the oven is not too hot for either pumpkin or custard pies, or the filling will be hard or watery. And be sure to take out of the oven just the moment it is done, or the pie will be spoiled. Serve just cooled, but till fresh, with or without spoonfuls of whipped cream all round.

Pumpkin Pie.—Into a quart of stewed, strained, and cooled pumpkin stir a quart of rich milk, a cupful of granulated sugar, cinnamon, and nutmeg to taste, and, when these are well mixed, six eggs beaten light. Beat all together for a minute and pour the mixture into deep pie-plates lined with the very best pastry you can make. Bake in a moderately hot oven. When the custard is "set," lay paper over the pies until five minutes before taking them out of oven. Then set upon the upper grating of the oven to brown.

Little Pumpkin Pies.—Cut a pared pumpkin in inch-cubes, and steam until done; let dry over a hot fire in a colander, then press through a sieve or ricer. To a cup and a half of sifted pumpkin, add half a cup of sugar, two tablespoonfuls of molasses, two eggs, beaten without separating the whites and yolks (one egg and one-third a cup of cracker crumbs may be used), one tablespoonful of ginger, half a teaspoonful of salt, two tablespoonfuls of melted butter and one cup of rich milk, and turn into small tins lined with pastry. Bake about twenty-five minutes. Serve, turned from the tins, reheated a little and decorated with whipped cream. Sweeten the cream slightly and flavor with a few drops of almond or vanilla extract.

Pumpkin Custard.—One cup steamed and strained pumpkin, 1½ cups light corn syrup, ½ cup milk, 2 eggs, ½ teaspoon salt, ¼ teaspoon nutmeg, ¼ teaspoon lemon extract. Mix the corn syrup, salt, spice and extract. Add the pumpkin, the egg, slightly beaten, and the milk gradually. Bake in custard cups in a moderate oven for 45 minutes.

Pumpkin Pudding.—Two cups of stewed pumpkin, one cup raisins, one cup sugar, one cup sweet milk, two beaten eggs; save whites for floating. Add one tablespoonful of butter, spices to taste; mix well. Bake slowly for half an hour. When done add the beaten whites as meringue.

Pumpkin Johnny Cake.—Stew a sweet pumpkin as for pumpkin pie, being sure it is thoroughly cooked. Make an ordinary johnny cake and into it put a heaping cup of unsifted pumpkin. If you make it with sour milk and soda, add a teaspoon of baking powder to your corn meal, and if with sweet milk use 2 teaspoonfuls of baking powder. As the pumpkin thickens it somewhat, make your batter a little thinner than for ordinary johnny cakes. And—! When we have a good sized one for supper, we do not need cake, pie or doughnuts, just pumpkin johnny cakes and some sauce, and everyone is satisfied.—Grace H. P. Bartlett, in the New England Homestead.

Pumpkin Timbales.—Take 1 cup stewed pumpkin, 2 eggs, salt and pepper, a slight grating of nutmeg. See that the pumpkin is very thoroughly drained and beaten or smashed perfectly smooth. It is best to pass it through a coarse sieve or strainer. Add to it the yolks of the eggs and

seasoning. Beat the whites of eggs and when quite stiff, fold these in at the last moment. Have ready small well-greased timbale molds or custard cups. Fill them two-thirds full of the mixture and bake in a moderate oven about 20 minutes, being careful to stand the cups in a pan of hot water in the oven so that the timbales may cook evenly. Turn out and serve either plain or with a creamy sauce. Stewed pumpkin may be served as a vegetable in the same manner as squash; that is, well seasoned with salt and pepper and with a generous portion of butter added at the last moment.

Squash Chowder.—1 quart milk, ¼ cup flour, 2 tablespoonfuls butter, ½ cup squash cubes, 1 teaspoon salt, paprika, 1 small onion. Scald milk, saving one-fourth cup in which to moisten flour. Add moistened flour and cook until smooth. Put butter in basin, add well-chopped onion, and squash cubes (about one-fourth inch in size), cook fifteen minutes but without browning. Then add salt and paprika to above thickened milk and cook until well blended.

Pumpkin and Cheese.—Pare and parboil a section of pumpkin then cut it into fairly large dice. Place the dice with a little butter or fat in a saucepan by the side of the fire, cover and cook gently till soft, then season to taste, and turn it into a pie dish. Sprinkle the top thickly with mixed cheese and fine breadcrumbs and bake gently for half an hour.

Squash Baked With Cheese.—Slice a squash. Remove the seeds and skin, and cut into triangles. Let steam until tender, then brown in butter on a hot frying pan. Arrange in layers in a baking dish or casserole with Parmesan or any preferred hard cheese sifted over each layer, just enough to cover. Pour over the whole the butter left in the pan, cover the top with a layer one-fourth inch thick of cheese mixed with buttered crumbs, and let bake until the crumbs are brown.

Canned Pumpkin.—Pumpkin is canned as follows: Cut open the pumpkin; remove the seeds, cut into strips, then peel and remove stringy centre. Slice into small pieces and boil until thick, or steam until well cooked. Then pack in jars and sterilize for two hours in a hotwater bath, like any other vegetable.

Squash Custard.—To one quart squash pulp allow a quart rich milk or sweet cream and four to six eggs, although less may be used. Salt, a dash of nutmeg, two cups sugar, and a tablespoonful best molasses, stir well, and steam or bake in individual cups. The latter cooking is most appetizing, but harder on the cups, unless they are set in a pan of water and covered. May be served hot, but is best cold, from the refrigerator, and is good alone or with whipped cream. In the latter combination, it may be cooked in a single dish, like pudding, and served in saucers. The busy housewife, cooking for children and hearty men will find it is appreciated just as fully if squash is not added. Simply put a whole Hubbard squash in the oven when baking other things, and when cooked, halve, remove seeds and stringy portion, and with big spoon scrape the pulp from the hard Hubbard shell, and save time by beating it directly into the milk. Many cooks make squash puddings, pies and custards without eggs, when the latter are high, using flour or cornstarch instead. But these dishes are designed as much for their highly nutritive properties as for their palatability.

Ribbon Hem

"The straight line gown" of printed crepe de chine has girdles set in to make the frilly flare now so popular. The hem on these frocks frequently is an inch band of ribbon in harmonizing or contrasting shades.

Different Baked Apples

In most localities apples are abundant at practically all seasons, but they are inclined to be better at this particular time of the year. Perhaps no one fruit lends itself to serving in more varied ways and a baked apple doesn't necessarily mean the usual kind that is served at breakfast. Baked apples filled with tempting dainties would never fail to make an appeal as dessert.

Select six large firm, tart apples, core and pare them about one-third of the way down from the stem end. Place them with the peeled surface upward in a deep enameled ware dish, the vitreous, porcelain-like surface of which makes it perfect for this use. Make syrup of one cupful of sugar and one and one-half cupfuls of water boiled together for six minutes. Squeeze some lemon juice over the peeled part of the apples, pour the syrup over them and bake in a moderate oven for ten minutes. Then remove from the oven and fill the cavities with a mixture made of chopped dates and raisins which have been mixed with cinnamon and marshmallow. Return to the oven for thirty-five minutes and taste occasionally.

Apple Peeling Vinegar

Save all apple, peach or pear peelings. Put in earthen vessels add two gallons of water to each gallon of peeling. Let stand several days, stir well, strain, and to each gallon of liquor add one cup of good vinegar (or one-half cup of yeast) and one-half cup of brown sugar. Put into jars, over the top of which tie a thin piece of muslin until fermentation is over.

Daily Fashion Hint



A GRACEFUL MODEL

Designed in the mode of the season, with such advanced details as the gathered neck and suggestion of the normal waistline, this evening gown in bordered chiffon pays an artistic tribute to the youthful figure. If preferred, sleeves may be added, especially in case one should wish to copy the model for daytime wear. A narrow neckband of self-material finishes the gathered neck. Medium size requires 3¼ yards 36-inch or 1½ yard 54-inch material. Pictorial Review Printed Pattern No. 2660. Sizes, 16 to 20 years and 34 to 44 inches bust. Price, 45 cents.

Tinting Curtains

Brown crepe paper to tint curtains a deep cream or ecru is used by a housekeeper who says: "I have used coffee, but have found a much more satisfactory and economical way. I use brown crepe paper. Pour boiling water upon it until the color is all extracted. Use in the starch water as much of the color as you desire the shade. My curtains were delicately tinted and looked like new."

An English housewife, who used yellow ochre to color her face and neck, says if it is tied up like a bag it can be hung to dry and used again after a little soaking.—Housewife.



In the early autumn there is always much scattering of people in the direction of the four winds—children starting off to school, older brothers and sisters to college, and summer visitors returning home. The air is filled with "Good Bye" and "Good Luck" and farewell parties are on all sides.

If you want to be different, make your party a "Bon Voyage" luncheon. A very amusing table centerpiece can be arranged out of a toy yellow taxicab with a picture of the person who is leaving pasted inside the window, large tears (added with pen and ink) flowing from her eyes. Grouped about the cab are a number of small dolls dressed as nearly as possible like the assembled guests, all waving handkerchiefs, and some shedding painted tears.

For place cards, use stamped addressed post cards which can be given the departing guest for her to send back to the owners with impressions of her trip. For the guest herself, a little gift in the shape of a line a day diary with her name inscribed on the fly leaf will serve as a place card.

Instead of ordinary nut cups or bonbon dishes, use the little pasteboard hand bags or suitcases which can be found at any 5 and 10 cent store.

The following menu is suggested because much of the preparation can be done ahead of time, even the day before, leaving for the

morning of the party only the last minute preparations.

Ice Melon Balls (Honeydew and Cantaloupe), Chicken Mousse, Everlasting Rolls, Stuffed Tomatoes, Coffee or Iced Tea, Pecan and Cherry Torte.

Recipes are given below for the less common dishes.

Chicken Mousse
3 tablespoonfuls Gelatine
4 tablespoonfuls Cold Water
2½ cups cooked Chicken, Minced
¼ teaspoon Paprika
¼ teaspoon Salt

1 tbsp. finely Minced Parsley
2 tbsp. finely Chopped Pimientos
½ cup Whipped Cream

Soak gelatine in cold water 10 minutes. Set in pan of boiling water until dissolved. Mix chicken, paprika, salt, parsley and pimientos and add dissolved gelatine. Mix well together and fold in whipped cream. Put into individual molds. Chill thoroughly. Unmold on lettuce and garnish with watercress and olives.

Everlasting Rolls
1 cake Yeast
1 cup Warm Water
¼ teaspoon Sugar

1 Egg
2 cups Warm Water
¼ cup Sugar
¼ cup Crisco
¼ cup Flour
1 teaspoon Salt

Dissolve yeast in half cup of warm water and sugar for 45 minutes. Cream crisco well with the sugar; add the beaten egg, salt,

warm water and dissolved yeast. Then add sifted flour, so that the dough can be well kneaded. When it is elastic to the touch, put the dough in a warm place to double its bulk. Then knead it down again, shape and let rise until double in bulk. Bake in a hot oven 400°. This dough may be kept in the refrigerator to be used at some later time. When it is used, it should always be kneaded down, rolled out, cut, and placed in the pan and allowed to rise again until double its bulk. The dough will keep for a week.

Pecan and Cherry Torte

Prepare the cake mixture below, baking it the day before it is needed in fairly deep muffin pans. Just before serving cut off the top, hollow out the center and fill with a mixture of whipped cream, chopped pecans and maraschino cherries. Replace top and decorate with whipped cream.

¼ cup Flour
6 tablespoonfuls Sugar
6 tablespoonfuls Melted Crisco
4 Eggs
1 teaspoon Baking Powder
¼ teaspoon Vanilla
¼ teaspoon Salt

Beat eggs thoroughly with sugar, adding mixture over a pan of boiling water. Remove from water and beat until cold. Sift in flour, salt and baking powder. Mix carefully and add melted crisco and flavoring. Bake in moderate oven 350° F.

Our readers may obtain from a new 50 page cook book by addressing the National Home-Economics Service, 545 Fifth Ave., N. Y. City.

Milk, Jam or Honey

This recipe was given to a woman traveler in France by another traveler from Argentina, where, she said, it was much liked by children and grown-ups, and was quite as good as honey for the former. It is very easy to prepare: To 1 pint of milk add rather less than half a pound of sugar. Boil together till the mixture becomes of a honey-like consistency and color, and use when cold.

Color Scheme

Color, which is conquering the world, has not been omitted from the modern wedding procession. A faint tone of bluish pink appears in some wedding gowns and even in the veil.

If an auto falls off a hundred foot cliff will the four wheels brake?

Linoleum Care



LINEOLEUM is becoming increasingly popular for covering floors. It is no longer restricted to the kitchen and bathroom, but makes an interesting and attractive surface for halls, an parlors and other rooms. With proper care a well laid linoleum floor will last almost indefinitely, continuing to look well under very hard use. But without proper care it will soon grow gray and grimy and the surface will become so roughened and scratched that it can never be made to look clean.

When a new linoleum is laid, it should be varnished or waxed immediately, before it is walked on. This coat of varnish or wax well rubbed into the pores of the fabric will preserve the surface intact. After this first treatment, frequent washing with a mild soap and warm water will keep the floor clean and in good condition with very little effort.

A perfectly neutral soap such as Ivory is generally the most satisfactory cleaning agent for a linoleum surface, though a stronger soap may be necessary when a floor becomes very dirty. In any case the soap should be thoroughly used off and the surface well dried.

Whenever the varnish or wax shows signs of wearing off, it should be renewed. Twice a year is not too often to renew. As soon as the new surface of the linoleum is exposed, the dirt and water sinks down into the pores and, once below the surface, it can never be removed.

Washing powders or harsh soaps should never touch linoleum. They will only roughen up the surface and make it catch and hold the dirt more easily.

272—Our readers may obtain free on receiving booklet on "Linoleum Care" by addressing the National Home-Economics Service, 545 Fifth Avenue, New York City.

Hot Water Bottles

If hot water bottles have not received attention since they were put away, they should be taken from their resting-place and filled with warm water and left for a day or two, and they should have this treatment at intervals until they are needed at night.

The rubber of hot water bottles will become very stiff and apt to crack unless it is softened occasionally with warm water.

When out of use, rubber hot water bottles should be suspended upside down, and if there is no rubber loop to the bottle itself, a tape loop may be attached to the cover of the bottle.

Buy and eat Ontario Apples

Delicious, healthful. This year they are better than ever. Lay in a supply of fall and winter varieties now, both for cooking and eating. Buy from a grower or dealer.

The Hon. John S. Martin, B.A., Minister

Ontario Department of Agriculture

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Local Items Of Interest

Grimsby Bakery Store will close at 7 o'clock promptly every evening during the winter months.

Miss Burton had the misfortune to break a plate glass window of the Bake Shop, on Monday afternoon, while drawing the awning down.

The regular monthly meeting of the Grimsby Women's Institute, will be held in their rooms, 25 Main street west, on Tuesday afternoon, November 10, at three o'clock.

Robert Moxley is back on the job again, after his recent accident at The Fifty. He has also moved into new quarters and is now in the Malakoff block, 46 Main street west.

The corner business offices formerly occupied by W. W. Kidd, are at present being re-decorated and re-arranged for Messrs Calder and Hazlewood, who will take possession shortly.

Miss Grace Norton spent the weekend with Miss Ivy Hildreth, in Vine-mount.

Mrs. C. E. Norris, of London, spent the weekend with her parents E. M. and Mrs. Smith.

The Women's Missionary society of the Winona Circuit, will meet at 2.30, on Thursday, at the home of Mrs. Calbeck.

St. John's Presbyterian church is holding a Thanksgiving service on Sunday, Nov. 8, in Parish hall, at 11 a.m. The Rev. Dr. Marsh, of Toronto, will conduct the service, and will preach as a candidate.

Don't forget the Thanksgiving Sale of Home Baked Goods, Saturday, November 7th, at 2.30 p.m., to be held in A. F. Hawke's store, by the Robinson Street Circle of the Central United Church. Doughnuts, pies, puddings, cakes, etc.

Miss Agnes Hand spent the weekend in Buffalo and Niagara Falls.

Mr. A. Jarvis is in Hamilton this week attending the Scottish Rite Convention.

On Monday night, Nov. 9, local Orangemen will give a chicken supper in the Orange hall here.

Leslie J. Farrell returned from Hamilton General hospital, on Tuesday, and will recuperate at his home on Robinson street south.

Roger Peckinpugh, the great short-stop of the Washington Senators baseball club, accompanied by E. G. Becker, of Cleveland, spent Monday night at the Village Inn, on their way to Rice lake, where "Peck" goes each season on a fishing trip.

The Lincoln Loyalist Chapter, L.O.D. E. intend holding their annual Armistice Dance on Thanksgiving night, November 9th, at the Village Inn. Tickets 75c. each, lunch included. Tickets may be procured from any of the members. Colton's Orchestra.

John J. Flinn, of Evanston, Ill., will deliver a free lecture, on Christian Science, in the Tivoli theatre, Hamilton, on Sunday afternoon, November 8th, at 3.15. The public is invited. It is being held under the auspices of the First Church of Christ Scientist, Hamilton.

On Tuesday afternoon, November 10, the Grimsby Women's Institute, will be packing a case of canned fruit for the Sick Children's hospital. Anyone wishing to send a jar of fruit can leave it at Theal's Grocery store. If the donors will put their name on the jars the jars will be returned.

In addition to the fine list of artists who have been advertised to take part in the concert in Moore's theatre, on Thursday, Nov. 12, is another who will be sure to please her hearers. Miss Prensall, soprano, of Hamilton, who has achieved much success in her home city, and this added treat on the coming programme is sure to be appreciated.

A popular lantern lecture "Round my garden with a Camera," will be given by Rev. G. W. Tebb, Rector of St. Luke's Church, Burlington, at the monthly meeting of the Grimsby Horticultural Society, on Tuesday 10th inst. in the Masonic Hall, commencing at 8 o'clock. The meeting is open to all. A collection will be taken for the Society's funds.

ANNIVERSARY

Anniversary services at Fifty United church on Sunday were a decided success, large congregations being in attendance both morning and evening. Rev. Mr. Hunt was in charge during morning worship, and in the evening Rev. F. S. Milliken, of Grimsby, occupied the pulpit. The occasion was marked by special music by the choir, which was assisted by Mrs. P. A. Campbell, of Mitchell, Ont. Splendid response met the appeal for a special offering of \$500, and this objective will be more than reached.

THE MEN OF THE NORTHERN ZONE

"Men of the Northern Zone," poem by The Khan, inspired and written for the election of 1891, and used by Sir John McDonald during that campaign, was recited at the Melburn meeting at Massey Hall, Toronto, on Monday night, October 26, by Frank J. Paget, of 75 Lundy Ave., Toronto, a pupil of the Owen Smiley Studio.

This recitation was broadcast throughout Canada. Mr. Paget is well-known in Grimsby, having lived there for about eighteen months, during 1920-1921.

OWNING A GOOD WATCH

is more than a privilege.

It's a duty. Every man whose time is of value sees himself an accurate measurer of that time. An irreplaceable timepiece is an indispensable. And frequent visits to the repair man fully cost more than a new watch.

You can argue that you can't afford a good watch. You can't afford not to own one.

If your idea of a dependable watch is correct, the watch is here.

Glad to explain further at any time.

TUCK'S
Jewelry Store
Main Street, Grimsby

Churches

BAPTIST

Rev. T. E. Richards, R. A., Minister, Sunday, Nov. 8th.

Thanksgiving Sunday 11 a.m.—"In Everything Give Thanks" 2.30—Bible school and Adult classes. 7 p.m.—"The Only Name". Prelude to evening service. In a recent public meeting in Grimsby, Mr. F. W. Cockshutt, of Brantford, made the following statement: "The church has yet to learn that before it can convert the heathen in the foreign field it must convert the heathen at home." Does Mr. Cockshutt know the facts of the case?

Visitors always welcome

ST. JOHN'S UNITED CHURCH
GRIMSBY

Thanksgiving Services at 11 and 7

Sunday, November 8th, 1925.

Rev. F. S. Milliken, R. A., Minister Morning Subject—"Praise 1 Thanksgiving."

Evening Subject—"The Grace of Giving."

Special Music by the Choir

Morning Anthem—"Rest ye in peace, Ye Flanders dead"—Nevin.

Evening Anthem—"O give thanks unto the Lord"—Sydenham.

Service of Praise

Anthem—"Ye shall dwell in the Land"—Stainer. Solo—Mr. M. Framp-ton, Miss Kitchen.

Duet—"The Lord is my Shepherd" Mrs. Roy VanDyke, and Mrs. L. A. Bromley.

Anthem—"The Strain Uplift of Joy and Praise" Solo—Miss Kitchen, W. J. Sampson.

Sacred Song—"Give thanks and sing"—Cuthbert Harris. Miss Doris Bromley.

Anthem—"O magnify the Lord"—Ashford. Solo—Miss Flora Alton.

Organist, Mrs. Alex. Scott.

Special collections for Church Funds

B. Y. P. U.

C. C. Perry, of Hamilton, President of the Baptist Young Peoples Union, of the Niagara and Hamilton Association, paid his official visit to the local society on Monday night. Mr. Perry gave a helpful and interesting address, taking for his subject "Service." Miss M. Offield delighted all with a well rendered solo. Next Monday afternoon and evening the Baptist young people will attend the district rally being held at St. Catharines.

MASQUERADE AND SOCIAL OF B.Y.P.U.

The Baptist Young People held a very successful Masquerade and Hal-loween Social, on Friday night, when about 85 of their members and friends gathered in the Bible School hall.

Some costumes were beautiful, some were wonderful and some were awful. The judges after considerable debate finally decided that 1st prize be given to Aunt Jimmie, who was represented by Mrs. R. Morris. A short musical program in which piano solos were rendered by Miss G. Ormiston and J. Fiddament, a violin solo by Miss Muriel Offield, and a vocal solo by Maud Holmes was well received, after which a number of games and stunts were carried out under the direction of Mrs. Chas. A. Walker.

The serving of refreshments brought to a close a merry evening.

PAISLEY-MILLEN

The home of Mrs. Katherine J. Milten, 27 Harvard avenue, Toronto, was the scene of a wedding on Tuesday evening, October 27, when her younger daughter, May Kathleen, was united in marriage to Mr. Aylmer Benson Paisley, son of Mr. and Mrs. Wellington Paisley, of Stouffville, Ont. The bride, a dainty picture in her white and silver gown, with flowing veil and bouquet of Sweetheart roses and Mimosas, entered the room on the arm of her cousin, Mr. George Milten, of Stoney Creek, Ont. to the music of the wedding march.

Bennett, Rev. Street United church, performed the ceremony. The bridegroom's gift to the bride was a necklace of coral and onyx, and to the bride a diamond brooch. The bride's gift to the bridegroom was a signet ring. Following the ceremony, a buffet luncheon was served to the guests, after which the bride and groom left for Quebec, the bride wearing a russet and sand eucumb suit, with hat and shoes to match. Upon returning from their honeymoon, Mr. and Mrs. Paisley will take up their residence at 22 Downing street, Worcester, Mass.

Obituary

WILLIAM A. WASNIDGE

William Alfred Wasnidge, for many years a resident of Grimsby, died at his home 1 Lake street, on Sunday, Nov. 1, 1925, in his seventy-sixth year. He had been in rather poor health for some time, but the shock of the sudden death of his son Fred, a week previous, hastened the end.

Mr. Wasnidge was born in McGillivray township, County of Middlesex, on Dec. 25, 1849, the only son of Alfred Wasnidge and Eliza Bond. While still a child the family moved to Toronto, and later, about 1857, when his father died they came to Grimsby and remained a few years, then moving to the township of Clinton.

In 1873 he married Sarah Arminta Shepherd and about twenty years later came again to Grimsby, where he has resided since. On May 23, 1923, they celebrated their golden wedding.

Mr. Wasnidge was a Methodist in religion and a Conservative in politics. Surviving are his wife and one son, Harry in the pharmacy business in Niagara Falls, N. Y.

The funeral takes place this afternoon from his late home to Queens Lawn cemetery.

F. W. WASNIDGE BURIED

The funeral of Fred Wasnidge was held from the home of his parents, Lake street, on Wednesday, Oct. 29, and was largely attended. Rev. C. L. Poole, pastor of Central United church, had charge of the services at the house and grave. The pallbearers were Roy Norton, G. L. McBride, A. Dipper, Roy Farrell, Charles Farrell, James Dunham. Interment was made in Queens Lawn cemetery.

MRS. ISAAC SMITH

The death occurred at Fruitland, on Saturday, Oct. 31, of Mrs. Isaac Smith, one of the oldest residents of the district. Mrs. Smith, who was in her 86th year, had been ill for about six weeks. Left to mourn her demise are two sons, Rev. George E. Smith, Beausville, and W. B. Smith, Fruitland and one daughter, Mrs. James Brown, of Fruitland. The funeral took place on November 3, to Hamilton cemetery.

W. J. DUNLOP

The news of the death of William John (Uncle) Dunlop, who passed away early Wednesday morning, will be received with regret by his wide circle of friends in the county. He was widely known in St. Catharines, having resided here since 1882, and taken a keen interest in all community affairs.

The late Mr. Dunlop was born in Coltraine, Ireland, but had lived in this city for forty-three years. He made his home with his brother, who established the market gardening business, for which they have been famous.

The late Mr. Dunlop was an adherent of Knox Church, where he was a regular attendant.

He has been ill for a long time and died this morning at his home, 176 Geneva street.

He was unmarried and leaves several nephews and nieces in this city.

The funeral will take place on Friday afternoon from the residence of his nephew, Mr. W. J. Dunlop, Geneva street. Interment will be in Victoria Lawn Cemetery—St. Catharines Standard, Oct. 25.

Mr. Dunlop will be remembered by many in Grimsby, he having made weekly trips here with flowers and potted plants for many seasons during the late 50s and early 60s.

CARD OF THANKS

Mr. and Mrs. William Wasnidge wish to thank their many friends and neighbors for their many kindnesses shown during their recent bereavement.

CARD OF THANKS

Mrs. R. H. Anderson and daughter, Mrs. D. Wright, wish to thank their friends and neighbors for their kindnesses extended, and flowers, during their recent bereavement.

Correspondents Wanted

By THE INDEPENDENT

In order that The Independent, under its new management, may better serve the people of Lincoln County, it is anxious to secure a local correspondent in every town and village in the county. The publisher will be glad to hear from any person who would undertake to supply items of interest from their vicinity.

Anyone who would like to undertake this work will please communicate with the publisher of The Independent immediately, who will supply paper and envelopes for their use and at the same time advise them the terms.

Your Eyes AND Our Windows

Our new planned windows show you twice as much merchandise as before. They are changed often and everything marked in plain figures to help you choose your savings more easily.

Come up town and see them; it is a real treat.

This week we are featuring Ladies', Children's, Men's and Boys' Underwear

Men's Heavy WORK SHIRTS

..... \$1.49 and \$1.89

LADIES.—All sizes and newest shades in our famous Silk Hosiery at

Heavy Striped Flannelette at

Special for Saturday only, yard wide, clear finish, free from dressing

50 Pcs GRAY FLANNELETTE BLANKETS, 12x4 for .. \$2.49

Forbes' Scotch FINGERING YARN, best quality, lb. .. \$1.35

A. F. HAWKE

MOORE'S THEATRE

ATTRACTIONS

Wed. Nov. 4th,

"The Knockout"

with

Milton Sills

and

A Comedy

Sat. Nov. 7th,

"Find Your Man"

with

Rita Tin Tin (The Dog)

and

A Comedy

Mon. Nov. 9th,

"Code of the West"

A Zane Grey Story

and

A Comedy

Wed. Nov. 11th,

"Que Vadis"

and

A Comedy

WANTED

Cockerels of Rock, Wyandotte or R. I. Red breeds; old hens of same breeds. Highest market price per pound paid.

FOR SALE — Baled Straw

and all kinds of apples.

JAS. A. LIVINGSTON,

Grimsby, Ont.

St. John's Presbyterian Church

THANKSGIVING SERVICE

on

SUNDAY, NOV. 8th

IN PARISH HALL AT 11 A.M.

The Service will be conducted by

Rev. Dr. Marsh, Toronto

Dr. Marsh will preach as a

Candidate.

A Cordial Welcome to all!

"BONZO"

POST CARDS

"Bonzo" is the jolliest rascal of a pup that was ever pictured.

Now those famous "Bonzo" pictures are obtainable in postcard form.

2 for 5c

Robt. Duncan & Co.

STATIONERS

James Street and Market

Square

HAMILTON

Phone Regent 909

RADIOS--

"The Melancholy Days Are Here,"—so sang the poet, but that was before the days of Radio.

A Westinghouse Radio set will cheer you up and make those long, cold evenings of Fall and Winter a pleasure.

They bring a world of fun and music to your own fireside—and this year—at a much lower price than ever before.

Radiola III. — 1 set head phones,

Radiola 53 — 1 set head phones and loud speaker.

Radiola IIIA.—Head phones and loud speaker.



We have all three of these Sets in stock and invite you to hear them.

Demonstrations given in your own home if you are interested.

Sims Hardware

"Agents for Westinghouse Radio Sets"

PHONE 130 :: :: GRIMSBY

ADVERTISE YOUR WANTS

FOR SALE OR RENT

HOUSE TO RENT—Modern, situated on Main Road near Radial stop 159; six rooms, bath, etc., wired for range, Garage. Lovely position and neighborhood. Apply Mr. Eames next door; phone 303, Grimsby.

FURNISHED HOUSE TO RENT for winter near Grimsby Beach, also Jersey Cow for sale. G. E. Smith, phone 177 ring 12, Grimsby East. 11.

TO LET—Apartment of dwelling house, Lincoln Ave. and Murray St. Rent reasonable. Apply Hydro Power Commission, 190 University Avenue, Toronto. 11.

FOR SALE—One slightly used "Jewel" self-feeder coal stove. Phone 233, Grimsby.

TO LET—Comfortable furnished bedroom, 14 Depot Street.

TO RENT—Modern equipped house, 8 rooms, large garden plot, 37 Mountain street. Reasonable rent. Phone 192, Grimsby.

FOR SALE—25 Pullets, 16 yearling hens, Barred Rocks, bred to lay. W. H. Cline, Grimsby East, phone 14 ring 11, Grimsby.

FOR SALE—Six room brick bungalow, all conveniences, two garages in good condition, in Hamilton. Will sell on easy terms or exchange for Grimsby property. Telephone 67 ring 2, Grimsby.

FOR SALE—Barred Rock Cockerels, from proved laying strain. W. H. Parsons, phone 296, Grimsby.

TO RENT—Furnished room, suitable for young lady. P.O. Box 427, Grimsby.

FOR SALE OR EXCHANGE for Ford Car without starter, Ford Touring with starter and shock absorbers; mechanically right. A. J. Woodcock, 32 Oak Street, Grimsby.

FOR SALE OR RENT—Six-roomed house, hot water heating. Apply 22 Robinson St. south. W. C. Rightmyer.

WANTED

WANTED—Fresh Jersey cow. E. C. Cross, phone 4121, Grimsby.

FOUND

FOUND—In Grimsby, on Thursday, October 29, pocket book. Apply Independent Office.

KEYS FOUND—A bunch of about a dozen keys on ring. Owner can have same by paying for this Ad.

MISCELLANEOUS

CIDER MILL—Beamsville Cider Mill will be running every Tuesday and Friday until further notice. Phone 106 ring 4, Beamsville.

A clergyman who had given up his former position as a magistrate in order to enter the church was conducting his first marriage service.

"Will you have this man to be thy wedded husband?" he asked the bride. The bride answered eagerly: "I will."

"And you," he continued, addressing the bridegroom, "what have you to say in your defence?"

Candies and other sweets are all right, their place, at the end of a meal.

PAID UP LIST

F. R. Snyder, Grimsby, August 25, 1926
E. F. Hurst, Beamsville, December 31, 1926
Wm. Lampman, Grimsby, July 26, 1926
Mrs. T. Murphy, Grimsby, December 31, 1926
C. J. Crooks, Beamsville, June 30, 1926
Mrs. H. A. Wells, Grimsby, October 27, 1926
C. J. Em, Grimsby East, September 26, 1926
T. B. Phillips, Grimsby, June 30, 1926
L. R. Symmes, Oakville, October 29, 1926
W. B. Russ, Grimsby, July 2, 1926
John Monaghan, Grimsby, April 30, 1926
A. C. Swayze, Grimsby, February 17, 1926
Howard Hysert, Grimsby, February 17, 1926
S. Loree, Grimsby East, December 31, 1926
Mrs. B. J. Lawlor, Grimsby, October 5, 1926
R. J. Cosby, Grimsby, July 1, 1926
Mrs. M. Morze, Warkville, August 2, 1926

Get Into Big Pay Work!

Why drift from year to year as a laborer at small pay and hard work? when with a few weeks' training under expert guidance, you can be earning big money in any of the following trades: Automotive, Mechanical, Electrical Ignition expert, Battery work, Welding, Hairdressing, Mechanical Dentistry, or Barbering. Large demand. Pleasant work. Big future. Write at once to Dept. C, for special offer.

HEMPHILL TRADE SCHOOLS, Limited
163 King Street West, Toronto, Ont.

CONCERT, NOV. 12th

Miss Florence Filigiano, pianist; Miss Doris Bromley, contralto; Mrs. Connor Meehan, soprano; Miss Presnall, soprano; Miss Kathleen Hunt, elocutionist; Robert Hillier, baritone; Frank Filigiano, violinist; Connor Meehan, tenor; Tom Heather, bass; Miss Muriel Ofield, accompanist is the list of talent that will entertain at the concert to be given in Moore's theatre, on Thursday night, Nov. 12, under the auspices of St. Joseph's R. C. church. The concert has been arranged by Mrs. W. E. Johnson.

VETS ATTENTION

On Sunday next, Nov. 8, there will be a church parade of the veterans at Beamsville. Parade will be formed up at 10.30. As Beamsville veterans are rather small in numbers it is earnestly hoped that a large number will go to Beamsville to take part in this parade.

The bugle band of B. Co., 98th, Lincoln and Welland regiment will leave on the 10.08 car. Dress: Service, with medals, if possible, to take part.

W. W. Johnson, Major.

B. CO. ORDERS

The annual parades of B. Co., 98th, Lincoln and Welland regiment will commence on Monday, Nov. 9, and continue on Mondays, Wednesdays and Fridays until all parades are completed.

All members of B. Co., are asked to attend these parades. W. W. Johnson, O.C., B. Co., Lincoln and Welland regiment.

Fulton-Grassie Women's Institute

The Fulton Grassie branch of the Women's Institute held their Oct. meeting at the home of Mrs. Fallas, with the president in the chair.

Mrs. M. Merritt and Mrs. Olmstead, appointed committee to pack the fruit to be sent to the Sick Children's hospital, Toronto. All fruit is requested to be given the committee wrapped in paper before Dec. 1. Miss Southwell will represent the branch at the convention held at Toronto. A collection will be taken at the Nov. meeting, for the benefit of Merchant Marine widows and children. Program as follows: Instrumental solo, Miss Polking home, Roll Call, your favorite occupation, Reading, Miss Hayball. A delayed report of the summer convention, Mrs. Game, Vocal solo, Miss Polking home, Recitation, Mrs. Duck, Reading, Mrs. Fallas, Ideals, written by one of our students, Judson Merritt.

The Nov. meeting will be held at the home of Mrs. Jason Merritt, Roll Call, thoughts on Thanksgiving. All members are asked to come prepared. Meeting closed with, God save the King.

MRS. WILLIAM BURCH

An old resident of Clinton Township passed away at Niagara Falls, on Sunday evening, in the person of Catherine Burch, widow of the late William C. Burch. She was born in Clinton Township eighty-seven years ago and lived there for many years. She had been ill for about three years and had been residing with her sister, Mrs. Fred Payne, 1128 Pierce Ave., Niagara Falls, N.Y. She is survived by three sons, John H. of Vineland, Calvin J. of Niagara Falls, N.Y., and Charles C. of Grantham Township, and one daughter, Mrs. F. Payne, of Niagara Falls, N.Y. The funeral takes place today to Jordan cemetery.

CANADIAN NATIONAL RAILWAY TIME TABLE—Local Trains

NIAGARA FALLS TO GRIMSBY, HAMILTON AND TORONTO									
	*7	91	*103	93	*5	*5	97	*107	
Niagara Falls	Lv.	1.10	5.45	6.30	9.10	12.5	4.00	4.45	7.55
St. Catharines	Lv.	1.37	6.15	6.55	9.35	1.5	4.25	5.22	8.18
Grimsby	Lv.	1.44	6.22	7.02	9.42	1.8	4.32	5.29	8.25
Hamilton	Ar.	2.25	7.15	7.43	10.22	2.0	5.15	6.30	9.05
Hamilton	Lv.	*10 76	*14	*106	94	78	*118	92	12
Hamilton	Lv.	6.05	6.50	7.33	7.48	10.27	11.47	2.5	3.15
Toronto	Ar.	7.25	8.20	8.40	8.53	11.29	1.10	4.5	4.20
*Daily									
*118 Sunday only.									

TORONTO TO HAMILTON, GRIMSBY, NIAG. FALLS, BUFFALO									
	11	*21	*101	81	*85	83	*7	79	*103
Toronto	Lv.	6.20	7.15	8.10	11.30	1.25	2.00	4.5	5.20
Hamilton	Ar.	7.50	8.20	9.13	12.50	2.47	3.03	5.0	6.52
Hamilton	Lv.	*8	82	84	*102	86	8	*104	*90
Hamilton	Lv.	2.52	6.00	6.25	9.18	3.05	5.5	6.50	7.20
Grimsby	Lv.	6.29	8.54	9.29	12.29	3.29	6.5	7.42	8.12
St. Catharines	Lv.	3.42	7.03	7.28	10.01	3.53	6.2	7.33	8.03
Niagara Falls	Lv.	4.13	7.45	10.00	10.28	4.20	7.0	8.00	8.30
Buffalo	Lv.	6.00	9.15	11.50	12.54	5.45	8.15	9.43	9.55
*Daily									

HAMILTON TO BRANTFORD, LONDON, WINDSOR AND SARNIA									
	7	11	21	83	17	5	79		
Hamilton	Lv.	2.35	8.05	8.30	3.03	3.5	5.45	7.12	8.14
Brantford	Lv.	3.28	9.02	9.21	3.59	4.0	6.37	8.14	9.14
London	Lv.	4.55	11.40	10.52	5.36	5.4	8.10	10.25	11.25
Windsor	Lv.	5.48	12.33	11.45	6.29	6.3	9.03	11.18	12.18
Sarnia	Ar.	6.25	13.10	12.22	7.06	7.1	9.50	11.55	12.55

HAMILTON TO GALT AND GUELPH									
	183	641	187	645					
Hamilton	Lv.	6.15	11.00	3.20	5.45				
Galt	Lv.	7.31	12.25	4.49	7.24				
Guelph	Lv.	8.20	1.05	5.33	8.10				

"Food Hath Charms To Soothe" Paraphrases Dainty Elsa Gray



BEING a prima donna herself, Elsa Gray appreciates the truth of the old adage, "Food hath charms to soothe the savage breast," but she also believes that another means quite as potent—among civilized and barbarians alike—is that of well-chosen and well-cooked food.

Miss Gray, who has appeared successfully in "Irene," "Lollipop" and other Broadway productions, is a good cook herself. Her specialty is tart, and they are even more wonderful than those the advertisements tell us "mother used to make." Particularly delicious are her raspberry tarts, made according to the following recipe:

CANADIAN PACIFIC RAILWAY

TORONTO, HAMILTON, SMITHVILLE AND BUFFALO									
	841	701	721	741	761	801	783	821	781
Toronto	Lv.	*7.20	7.50	*9.15	*1.00	3.15	*5.00	*7.00	*7.45
Hamilton	Ar.	8.27	8.57	10.22	2.07	4.22	6.13	8.08	8.58
Hamilton	Lv.	9.03	10.28	2.13	4.30	6.18	8.03	9.03	
Smithville	Ar.	9.44	10.25	2.53	5.10	7.00			
Dunnville	Ar.	10.25		4.10		8.15			
Buffalo	Ar.	11.33	12.20	4.35	7.05	8.40		11.20	

BUFFALO, SMITHVILLE, HAMILTON AND TORONTO									
	712	782	732	752	772	792	812	842	832
Buffalo	Lv.	*4.40	5.55	*8.03	10.10	*1.50			*6.00
Smithville	Ar.	5.44	6.59	9.03	11.10	3.35			7.42
Hamilton	Ar.	6.35	7.50	9.54	12.01	4.26			8.25
Hamilton	Lv.	6.40	7.55	9.59	12.06	4.31	7.20	8.20	8.30
Toronto	Ar.	7.50	8.22	9.42	11.42	1.40	5.38	8.27	9.40
*Daily									

HAMILTON AND BRANTFORD									
	903	213							
Hamilton	Lv.	9.03	2.13						
Brantford	Ar.	9.53	3.03						

HAMILTON, GUELPH, GALT, LONDON AND WINDSOR									
	725	*10.50	4.00	*5.40	6.45				
Hamilton	Lv.	7.25	10.50	4.00	5.40	6.45			
Galt	Ar.	8.20	11.40	5.21	7.25	8.13			
London	Ar.	10.55		7.05					
Windsor	Ar.			10.15					
*Daily									

H. G. & B. ELECTRIC RAILWAY

Leave Beamsville at 5.30 a.m. and every hour thereafter until 10.30 p.m. Grimsby at 5.50 and every hour to 10.30 p.m.

Arrive Hamilton at 6.50 and every hour to 11.50.

Leave Hamilton at 6.10 a.m. and every hour thereafter until 11.10 p.m. Grimsby at 7.08 a.m. and every hour to 12.08 midnight.

Arrive Beamsville at 7.30 a.m. and every hour to 12.30 midnight.

SUNDAY

The first car Westbound on Sunday leaves Beamsville at 7.30 a.m. and Grimsby at 7.50; and the last car leaves Beamsville at 9.30 p.m.

First car Eastbound leaves Hamilton at 8.10 a.m. and last car at 10.10.

Praise Me, Praise My Fritters, Says Famous Songstress

THERE is probably no more domestic person in the world than the opera or concert singer, probably because she has so little time to practice all the domestic arts. Yet many of the most accomplished artists both on the stage and in the musical world are extraordinarily proud of their culinary skill, and the fact that they can prepare to perfection a certain dish concocted after their own recipe means almost as much as their ability to hold an audience enthralled or to inspire critics to enthusiasm.

With the simplicity that is always a most charming attribute of the person who has arrived, Miss Ethelma Randall, who has sung in Europe and in all the important cities of America proudly acknowledges that no one makes better corn fritters than she does and as proof of their excellence offers the following recipe.

Corn Fritters
1 pt. grated Corn
1 Egg
1 large teaspoon Sugar
1 teaspoonful Salt
A dash of white Pepper
1 small teaspoonful Flour
1 teaspoonful Baking Powder
1 tablespoonful Milk
2 tablespoonful melted Crisco
Beat Egg well, add Corn, Sugar, Salt, etc., sparingly of Flour last they are too thick. Drop from spoon into hot Crisco, serve immediately.



Our readers may obtain free a new 80 page cook book by addressing the National Household Service, 565 Fifth Avenue, New York City.

ANDERSON

THE GROCER

Phones :: :: 142 and 542

SPECIALS FOR THURSDAY, FRIDAY AND SATURDAY

EXCELLENT DATES (10 oz. pkg.)—	21c
2 PKGS. for	
SPANISH VALENCIA RAISINS—	15c
Per lb.	
CURRENTS (Cleaned)—	29c
2 LBS. for	
LEMON OR ORANGE PEEL—	29c
Per lb.	
ICING SUGAR—	19c
2 LBS. for	
GOLD MEDAL FLOUR, 24 lbs.—	95c
for	
MAYBERRY CREAMERY BUTTER—	47c
Per lb.	
PURE CANE SUGAR—	64c
10 LBS. for	
KNIFE OR FORK TEA—	75c
Per lb.	
(Contains either a Knife or Fork and full lb. of tea.)	

CLOSED ALL DAY MONDAY—THANKSGIVING DAY

ANDERSON'S

SERVICE AND QUALITY
Phone Your Order — We Deliver
PHONE 142 or 542.

Thanksgiving Day

FOLKS WHO LIKE A FOWL THAT'S FINE, ORDER HERE, AND THAT'S A SIGN WE CALL THE CHOICEST AND THE BEST. LET US SERVE YOU—LONG WITH THE BEST!

Meat Suggestions:

POULTRY—Turkeys, Geese, Ducks, Chickens, Yearling and Springers.

MEATS—Prime Beef, Choice Lamb, Milk Fed Veal, Country Killed Fresh Pork, Ox Hearts, Ox Tails, Fresh Liver, Tripe, Spareribs, Black Puddings, Pickled Ox Tongues.

FISH—Fresh White Fish, Salmon Snacks, Fillets, Finnan Haddies.

SAUERKRAUT—Made in Kitchener, none better, 3 lbs. 25c

PORK SAUSAGE—Our own make, pure pork, seasoned right, lb. 25c

Boulter's Meat Markets

PHONE 24.

On Tuesday, November 10th, we open in our new store, No. 7 Main Street, next door to C. J. Love's Grocery and Busy Bee Restaurant. Phone number just the same—24.

For Sale or Rent

STORE AND BUNGALOW, situated on corner of Olive Street and Main Street, Lakeview Gardens Survey, Grimsby. Contains 5 rooms and store, with all modern conveniences. Store fixtures complete and electric stove for cooking; full sized cellar; large lot with shrubs and flowers. An ideal proposition for an energetic man who wants to get along. Don't miss this opportunity in a new district going ahead. Apply

G. E. ARMSTRONG,
32 Main Street East,
Phone Regent 2140. Hamilton, Ont.

PACKING THE SCHOOL LUNCH

Health Maintained By Lunch That Is Attractive and Appetizing.

Suggestions have been asked for in this page concerning school lunches and as I have had occasion to pack several hundred during the last few years I have given the matter a good deal of thought.

Once, when I was quite new at the game, I was asked to demonstrate a suitable lunch before a meeting of our local Women's Institute. I packed the style of lunch which I had been sending to school with my daughter for some months—six lettuce sandwiches, baked custard in an aluminum cup, two pieces of plain cake, an apple and an eight-ounce medicine bottle full of milk, all of which were wrapped separately in waxed paper and packed neatly in a covered tin. I read a paper touching lightly on food values, etc., and giving several other means, altogether I considered it quite a creditable performance. So I was rather taken back when one of the members said, "Just wait till you are packing three lunches every morning, then you won't be so fussy."

Now that sad day has arrived I often think of her remark and I hope she will read this article and know that I am just as fussy as ever.

First a word as to the container. In warm weather it is all very well to carry a tin but as winter draws near it gets to be a dreary business—shifting it from one cold hand to the other and perhaps dropping it from numb fingers when climbing a fence, or falling on a slippery spot and having the tin broadcast its contents over the snow. So the first thing we got in the cold weather were three school bags to be strapped on the shoulders leaving the hands free. Then vacuum bottles, and oh, what a blessing they were all winter. There were no more afternoon headaches, no more half-eaten lunches, and as the food was carried in a box or parcel in the schoolbag it could be kept in the schoolroom instead of having to be left in the entry as was the case with the tins. Any teacher who has tried to gulp down a frozen sandwich at noon and call it a dinner can at least see on cold days that the lunches are put where they will thaw.

The vacuum bottles were much cheaper than I had thought possible—only forty-nine cents each, and they paid for themselves ten times over. They carried such a variety of food and served it piping hot at dinner time on the coldest day—cocoa, postum, hot milk, soup of all kinds, stewed tomato, broth with rice, pork and beans, creamed vegetables, and once for a grand surprise, tea, which is quite forbidden. All that was needed to supplement this hot food was thin bread and butter with cake or cookies and an apple, orange, banana or handful of raisins or dates. Pie is not good for children though an occasional piece for the sake of variety won't do any harm. Too many lunches consist of a "hunk" of bread and butter, some pickles and a couple of pieces of pie, all put in the tin together regardless of how mixed they will be by noon. It doesn't take much longer to cut the bread to an appetizing thickness and to wrap each kind of food separately in waxed paper. It makes a great difference to the enjoyment of a meal if the salmon sandwiches aren't fighting with the cake icing. And twenty-five cents worth of waxed paper lasts a long time.

With the advent of warm weather the vacuum bottles are put on the shelf. The girls are quite ready to take pint jars of milk in their schoolbags. Occasionally they take lemonade or black currant juice. When fruit and vegetables are plentiful they may discard the milk bottles and take instead a screw-top glass jar containing sugared berries, stewed rhubarb, apple sauce, a large variety of salads, jelly, or any kind of milk pudding. And don't forget the spoon!

Sometimes they take, with the milk, a package of sandwiches, cake of some kind and an apple, raisins or dates. Or this bread and butter, hard-boiled eggs and nut bread. Or sausage rolls, raisin bread and fruit. Or sliced meat or piece of chicken wrapped in waxed paper, bread and butter and cookies. Often some homemade candy or some granita give a pleasant thrill to the opening of the lunch box.

The three things to remember about the school lunch are to make it nourishing, attractive and appetizing. And the mere fact that mother has taken time to hollow out some little cakes, fill them with jelly, put back the lids and ice them makes a party of the meal.

Some mothers prepare the lunches the night before, but I don't think that I would like to eat one myself that had been packed for sixteen hours. It means a bit of skurrying to get them ready in the morning, of course especially when there are three pre-school little ones to look after, two men to feed and only oneself to do it all, but it is well worth the extra effort.

Here is a list of sandwich fillings I have used: lettuce, tomato, cucumber, sliced radish, sliced meat, hard-boiled egg, sardine, salmon, meat paste, sausage, scrambled egg, raisin, nut, pickle, water cress, nasturtium leaves, salad.

Eat Apples; And Why

"Because they are good to eat," replies the Editor of the Rural New Yorker to his own question. When it comes to splitting this opinion of practically every normal human being who has ever had a chance at a good one into special reasons, we must admit," he continues, "large empty spots in our knowledge. The best analysis we can make shows quite a little water, some sugar, some more or less digestible bodies related to the starches and sugars, an acid and a little flavor, merely a trace by weight, but enough in odor value, from a good specimen, to scent a large room. The apple's fuel value is slight. It is neither what you eat nor what you digest but what you assimilate that nourishes you, and apples, like some other fruits, appear to do at least three things. In the first place, they start the digestive processes. Just a few chews on a good one is enough, but why, we do not know, any more than we know why sucking a lemon before his eyes will cause the cornetist to gasp and cease. Next, they discourage "germs," using that word in a wide sense, for apple acid, "malic" acid, if it makes you happier to say it in Latin, seems to be about as good as the milk acid, lactic acid, in the business of suppressing certain sorts of putrefaction. This is not saying that an apple cannot rot, they certainly do, but it is rare that they rot offensively. Lastly, they appear to supply, though in small amount, minerals needed by the system in a form in which the system can take them in.

"How far they carry the curious and scarcely known 'vitamines' is not certain, for we do not know what these really are, nor how many there may be of them but the apple's acids and salts certainly have a gently stimulating action upon the intestinal peristalsis, which is the pulsing motion which carries the digested food along.

"Some think that they have a definite medicinal effect, and if a medicine is "what does you good" they surely have, but there is almost the certainty of an apple habit being established. This craving is only satisfied by the use of several apples per day, and in many cases their constant use has been followed by death between the ages of 80 and 90 years. Mr. Artemus Ward pointed out that it was no great virtue in an apple that one a day would keep away a doctor, since an onion a day would keep everyone at some distance, but the regular eating of one or more apples certainly lessens the need for "physics" of any sort.

Keeping Sauerkraut

Earthenware jars are the best containers for kraut. Trim off the outer green leaves of the cabbage and remove the core. Put a layer of cabbage in the container, sprinkle with salt and continue until the container is full, using in the proportions of 1 lb. of salt to 40 lbs. of cabbage. Sprinkle salt over the top layer of cabbage, and then lay over it one or two layers of cheesecloth, tucking it down at the sides. Put on this a plate or piece of board (do not use pine), and place a weight on this. Let the kraut remain in a moderately warm room until fermentation ceases (eight or ten days), then keep in a cool place. It may be sealed with paraffin, forming a layer 1/4 in. thick over the surface.

Sauerkraut may be canned, thus keeping it very conveniently. Cases it is not cooked, but fill jars to about 1 in. from the top. The jar is then filled to overflowing with the brine, rubber ring and top adjusted, and sealed tight. A Western reader uses the following method of canning. Put on range in granite dishpan or stewpan, cover with brine from jar adding water, if necessary, cover closely and bring to boil; boil 10 minutes, pack into glass jars, press down well, cover with hot brine. Will keep indefinitely, and will be better than if kept in open vessel through the season.

Preserving Eggs

(By J. B. Hayes)

There have been a number of different methods advocated for home preservation but the bulk of them have been successful because eggs were of high quality. There have been greases such as lard, butter, and various substances; wrapping in paper; packing in bran, oats, or excelsior; and some liquid preparations.

The first requirement for successful preservation depends upon the kind and quality of eggs that are used. One should obtain infertile eggs if it is possible. Shell texture is also of importance. Any eggs with paper shells or checks, cracks, or leakers should not be used.

One can keep eggs for a limited time

paralel, brown sugar, cheese, jelly, jam, onion, olive butter, pickles, cheese, peanut butter, marmalade

in a cool basement. The holding temperature in this case will prevent development of the germ, and there is not enough heat to cause any appreciable evaporation. An otherwise good place has been spoiled by a person packing in musty grain.

Either water glass or lime will keep eggs equally well but lime allows them to come out with a better appearance. With white shells one will notice that this is particularly true. The principal disadvantage that is found with the water glass is rather a sticky mass at the bottom of the jar. Water glass has an advantage in ease of mixing.

A small amount of quick lime is obtained and water slaked. About four pounds of the slaked lime is then mixed with four gallons of water and two pounds of salt. This mixture is well stirred and allowed to settle. The top solution, is used for preserving. This is about enough to preserve thirty dozen.

With the water glass or sodium silicate, which is obtained from a drug-gist, one mixes one part with nine parts of water. The water should be previously boiled and cooled. A fresh supply and a fresh mixture should be made each year rather than holding from season to season.

Enough solution is required to cover the top layer of eggs at least two inches.

After filling the jar a piece of glass can be placed over the top. A piece of muslin can be used in place of glass if it is coated over with the lime paste. A cool place is more important, however, than the covering.

WHAT EVERYONE SHOULD KNOW

When you take up your dahlias, gladioli and other tuberous roots, do not make the mistake of putting them in the cellar or other storeroom immediately. They should be prepared for this place by treating them for several days in succession to a sun-bath, which will ripen them off and leave them in the best possible condition for winter. Tubers and bulbs, when dug, are full of moisture, which should be given a chance to evaporate. Nothing does this so completely or perfectly as continued exposure to the sun. Do not remove the soil from these roots at the time of digging. Let it dry off!

When ready to put the bulbs away for winter cut away the old tops to within six inches of the root and let them lie until the stalks shrivel up and seem perfectly dry. If well dried out, there will be no decay. Leave the whole bunch of dahlias tubers together and store in dry sand or open kegs. Unless the cellar is a dry one, put the gladioli in a frostproof room, wrapped in paper. This may also be given dahlias.

RHUBARB OUT OF SEASON IS GOOD

Why not have a fresh supply of rhubarb for sauce and pie during the winter by forcing the crop in a home cellar? It doesn't matter if your cellar is brick, cement or other hard floor. A cover of two or three inches of loose, fibrous earth will make a good bed for the crop. The roots must be thrifty and strong. Propagated roots should be from two to five years old, while those grown from seed need an additional year's growth. Before the ground becomes frozen hard, dig the roots, with as much soil as possible, and place them in some well-drained spot in the garden and cover with some earth to prevent the drying out. Then wait until they are frozen. When frozen solid is the best time for setting them, as they are cleaner and may be handled without any injury. If you want to have no crops during the forcing season, so only a part of the dug roots, the other part being kept until needed under a light covering of manure or straw, protection against severe weather. Set the roots in rows as close as possible, allowing for each root a space of about a square foot and an aisle for a passageway in the centre of the cellar. Fill the spaces and over the roots two inches deep with loose soil and water them thoroughly. A kettle of water kept of the forcing stove or a few occasional waterings with tepid water solves the problem of supplying moisture. Very little attention is required as to ventilation, a little change of air from time to time is sufficient. Daylight should be excluded as much as possible. Fertilizer cow manure has with some, proved a great advantage to the crop. Bore

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WRIGLEYS

AFTER EVERY MEAL

THE FLAVOR LASTS

Probably one reason for the popularity of WRIGLEYS is that it lasts so long and returns such great dividends for so small an outlay. It keeps teeth clean, breath sweet, appetite keen, digestion good. Fresh and full-flavored always in its wax-wrapped package.

and after the season it is advisable to fumigate the cellar with sulphur. After keeping it closed for a day, whitewash adding sulphate of copper or crude carbolic acid, one ounce to the gallon.

The Early Strawberry is a good variety for forcing, as it matures earlier than Victoria (considered best for forcing by many rhubarb growers) and prolongs its season. Of course, the time of watering depends to a great extent upon the temperature maintained. By starting the forcing early and by means of a two-burner gasoline stove, one grower managed to keep a cellar 25-30 at a temperature between 35 and 45 degrees to mature two crops in between three or five weeks from the time of setting. When the stalks are 12 to 14 inches high is a good height for picking. As the stalks are tender and brittle, they should be handled while gathering with greatest care.

TO TELL AGE OF CHICKENS

It is not difficult to those in the know to judge the age of a fowl. In the case of the pullet, the question is quite simple. The surface of the flesh just beneath the wings, on examination, will be found marked with faintly interspersed rose colored veins. These are invariably absent from birds over one year of age. A second test in the case of pullets is the fact that they carry a fair amount of hair of a long silky texture; this disappears immediately after the first moult. On the other hand, in the case of the adult hen, the skin is altogether different. It will be found perfectly white and also free from either veins or hairs. By bearing these facts in mind it will be possible to estimate at once whether a bird is under or over the line that divides the juvenile from the adult, or vice versa.

Then there is the value of anatomical evidence. For instance, the information of the pelvic bones furnishes further evidence. In a hen which has passed the pullet age these bones will be found to be much less close together than before. When the bird is two years old they are much more widely separated than at the age of one year. This makes it possible to detect a bird of two years from one of fifteen or eighteen months without hesitation. The shanks and claws afford a third useful age test. A young bird is distinguished by the suppleness of the skin of the claw; also the scales are fine and bright. As the bird grows older the skin gradually gets coarser and stronger; also the scales harden. The nail of the first toe, owing to the fact that it has to do most of the work gets worn down with time. The cyrtids are another feature that provide evidence. As the chicken ages they begin to grow wrinkled, with the ultimate effect of producing a shrivelled appearance on the face, which steadily grows more and more pronounced. And finally there is the most satisfactory and conclusive test of all—that of the wing feathers. When the fowl is one year old, its first moult takes place. At the conclusion of this, the "secondaries" in the plumage alter in shape, giving indisputable evidence.

Cross words, cross words—have you tackled any? Many! That I have, sir; too damned many. And tell me, do you find it, sir, Worth the time you lose? I hear a lot of funny words which I can never use.

Something else to be Thankful for

2 in 1 Shoe Polish

Preserves Shoes

SEED POTATO FIELD INSPECTION

The acreage inspected this year for certified seed potatoes was considerably below that of 1924, which, however, was not unexpected.

The area inspected throughout the country—not including British Columbia—was approximately 13,500 acres, of which 10,000 acres, or seventy-five per cent, passed the two field inspections. With an estimated crop from this area of 175 to 200 bushels per acre of the Irish Cobbler variety, and 225 to 250 bushels of the Green Mountain variety, there will again be a large quantity of certified seed potatoes available, sufficient for extensive planting in Canada next season, and for extensive export to other markets where the favourable reputation of such seed has become firmly established.

As an indication of the merits of certified seed potatoes, it will be interesting to readers to note that comprehensive information has recently been collected by Mr. H. C. Moore, of East Lansing, Michigan, on the results obtained from 11,627 test plots of certified versus non-certified seed planted in all parts of Canada and the United States, and that the average increase per acre in favour of the certified seed was 46.4 bushels, and in Canada alone, 58 bushels. This information, and the knowledge, through personal experience, which large numbers of growers have acquired during the past few years, warrants the statement that there is no doubt about the quality of seed which has fulfilled certification requirements.

Some outstanding features as a result of inspection for certified seeds are, the general improvement in cultural practices, followed by the growers who enter their fields for inspection, the interest which they evince in the various diseases, and the practice of the methods recommended for their control, and the honest efforts they put forth to comply with the tuber inspection standard when preparing their crops for sale. These features are of great assistance to the efficient conduct of the inspection service, and are much appreciated. Any growers interested in the above work, or desirous of securing a supply of certified seed for planting next season, may secure further information by communicating with the Dominion Botanist, Central Experimental Farm, Ottawa.

WAGING A WAR AGAINST INSECTS

It is estimated that from 10 to 25 per cent of all crops grown in Canada is lost by the ravages of insects and that the annual loss in value each year reaches the enormous total of over one hundred million dollars. The crusade against this devastation, which is carried on by the officers of the Dominion Entomological Branch at Ottawa and in various provinces, is thus of a Herculean character. As circumstances warrant it whole districts are brought under quarantine to prevent the pests in particular localities being shipped out on products upon which they prey. Trenches miles in length have been dug to trap the horribly destructive army worm; aeroplanes have been used to survey areas infected with the spruce bug-

TOWNSHIP COUNCIL MEETINGS

South Grimsby

South Grimsby, Oct. 12, 1925.

The municipal Council of South Grimsby Township met pursuant to adjournment, in Smithville Hall, on Monday, Oct. 12, 1925, at one o'clock p.m., with all members present.

The minutes of the last meeting were read and confirmed.

Moved by R. E. Book and A. L. Shirton, that John Lampman be paid the sum of \$10 to fill the turnpikes on Road H along Lot 5 in Range 2.—Carried.

Moved by A. L. Shirton, seconded by A. J. Dalrymple, that Lee Simpson and Murgatroyd be appointed solicitors for the Township of South Grimsby.—Carried.

Moved by C. Book, seconded by R. E. Book, that the following accounts be paid:

John Lampman, scraping, \$4.40; Stephen Fisher, cutting weeds, \$6.12; Alfred Shrum, cement tile, \$63.00; J. E. Naergarth, salary etc., \$11.25; Tremblay, scraping, \$2.45; A. Michell, printing account, \$10.90; Hospital for sick children, care A. Hastings, September, \$45.00; V. Plake, scraping 13 miles, cutting weeds 8 hrs, \$3.95; A. Munro, scraping 12 miles, repairing culvert 1 hour, \$4.50.—Carried.

Moved by Mr. Book, seconded by A. L. Shirton, that we give the usual grant to the peninsular Central Agricultural Society of \$75.—Carried.

Moved by A. J. Dalrymple, seconded by C. Book, that this council do now adjourn to meet at Smithville Hall on Monday, Nov. 16th, 1925, at one o'clock.—Carried.

F. W. ROBERTS Clerk

worm; poison gas has been experimented with to kill grasshoppers; par sites of different species are bred and used as auxiliaries in this gigantic warfare, and drugged baits are distributed at strategic points, that is where it is thought their use will be most effective. In no division of the work has greater activity and vigor been shown than in fighting the vicious corn-borer. Cities have practically been placed in a state of siege by men being stationed with rights of search to enforce the regulations and to see that no transportation of corn contrary thereto takes place. All of this important work has resulted in the saving of crops worth millions of dollars. The farmer, fruit grower and citizen generally are appreciating more and more the assistance rendered by the Dominion Entomologist and his officers.

(Issued by the Director of Publicity, Dominion Department of Agriculture, Ottawa.)

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Wednesday, November 4, 1925.

THE INDEPENDENT, GRIMSBY, ONTARIO

INVESTIGATOR SEES SMASH COMING IN NEAR FUTURE

Florida Is Bound To Slump With Five Building Lots To Two Acres of Cultivated Land — Subdivisions Now Made To Accommodate 80,000,000 People.

(By J. Orion Livingston)

Miami, Fla., Oct. 24.—I do not know whether this continuous hot weather is the healthiest weather in the world, nor do I know that it is conducive to putting on flesh. If it is then it is working backwards on me, as I have lost seven pounds, seven hard earned pounds that I put on in Buffalo this summer—since I landed here nearly six weeks ago. The heat wave has held out down here up until four days ago when it cooled off and was real nice for two days and real cool for two nights, cool enough to make you grab a body coat or a light sweater coat, but the past two days it has steamed up again and has been mighty warm. They tell me to wait until November then the real exhilarating weather commences. I am waiting, watchfully waiting. Maybe I will get my seven pounds back, then.

This city of the magicians wand has a bad drawback that is never mentioned in the glowing real estate advertisements; that is the low water pressure that prevails throughout the city. The water is pure and very clear and fine to drink, but—about four days out of every seven any person who resides in an apartment or a hotel above the first floor has a tough time to get enough aqua pura to wash the white sand out of the ears. Boosters tell you that this only happens occasionally when repairs or extensions are being connected to the lines, but—the long-legged bell boy in my hotel, who carries hundreds of pails of water up to the second, third, fourth and fifth floor every day so that people can wash, tells me differently. He tells me he has been here nine months and he has been performing the water bucket stunt four and five days a week ever since he landed. I prefer to believe him, because he is working for his dime and has no dough tied up in a development out in "Alligator Park" or "Sunshine City".

The great rush from the north is expected to start in about two more weeks. If all reports are true it will be greater and bigger than a rush of women at a department store when \$300 fur coats are advertised to sell at 50 cents. Where they are going to put them all is still puzzling me, but I am going to wait and see. Moreover I would like to know where in the name of heaven all the billions of dollars are going to come from that these people expect to cart back home with them next spring, after only bringing down a few paltry thousand. Maybe the United States has a buried mine out in the Everglades some place that I have never heard of.

A man that sinks his all into this country this spring wants to be mighty careful where he sinks it and how he sinks it if he ever expects to see any of it again. In this connection I append herewith another article from the pen of Karl W. Kessler, Buffalo financier and real estate man, as it appeared in the Buffalo Evening News of recent date.

Washington, Oct. 16.—Throughout Florida today you get the definite impression that those "on the inside" are making ready to get out. It is conservatively estimated that 5,000,000 acres out of Florida's 57,000,000 acres, have been platted in subdivisions, providing 20,000,000 building lots, sufficient to supply homes for 80,000,000 persons—or two-thirds of America's population. As against the 5,000,000 acres in building lots, only 2,000,000 acres are under cultivation, earning something through crops for their owners.

I am informed today by the representative of a nationally known home-building corporation that his company is already operating in Florida on a broad program in which homes that would cost \$12,500 in this city are selling for \$25,000 and more in and around Miami. But, this man adds, his company is risking nothing, anticipating the Florida smash, for the buyer practically finances the home built for him through cash advances.

Lack of Cash Stalling

The lack of cash money in so-called Florida real estate profits is startling. Millions of dollars' worth of paper has exchanged hands—and this paper to a large extent will represent loss when the smoke has cleared away.

And now, after a thorough study, my advice to those who own Florida

speculative land is this: Liquidate and to those who contemplate investment today: Use the brakes! Not the slightest reason for haste exists.

With but one thought in mind, the writer explored Florida for investment and development opportunities. He inspected some 70 subdivisions and talked with bankers, merchants, farmers, real estate operators, artists, private citizens, natives, etc. On railroads, buses and (twice) travelled more than 3000 miles in the state, up and down the east and west coasts, inland, through the Everglades, on good roads and bad ones. He probed acreage on the edge of cities, on the ocean, the lakes and in the jungle growth. He saw vast acreage platted and selling at ridiculously high prices where there is no development, no improvement, no transportation, no water, no building of any kind, and no agricultural possibilities. He saw beautiful orange groves cut up into tragic subdivisions, farm lands ruthlessly destroyed by real estate quacks.

Decided Lull Next Summer

Here, briefly, is what the Grimsby survey of Florida today shows:

Prices will reach their peak this season. There will be a decided lull next summer. From the fall of 1925 prices will drop, in some sections rapidly, in others slowly. For several years there will be a pronounced lethargy in the state so far as real estate operations are concerned. During this time reputable realtors will have many conferences and seek a substantial development plan. State agencies, too, will work together. There will be much work done toward developing the state agriculturally through colonization methods. Land will be offered cheaply to those willing to make their permanent residence in Florida and work the acreage. Florida will realize that land is worthless that is undeveloped, unproductive. And so will the investor.

There will be a decided movement toward erection of modest five and six-room homes which can be sold complete for from \$5000 to \$6000, on attractive terms. Rentals will be lowered considerably.

Efforts to attract certain types of industries will be made, so that workers from the north may find permanent employment here.

Business property values will crash, for a new system of appraisal will prevail. Instead of basing prices on climate they will base them on income. Thousands of subdivision lots now on the market will be forgotten in the jungles. Today's investor will have sacrificed the property, or dropped payments, and the promoters will be operating in new fields.

On the east coast only a few of the many subdivisions now attracting interest will maintain any degree of strength. Even in these property prices will drop far down the scale. Here will be the rich man's playground for a few months in the year, and development of the back country will be extremely slow. On the west coast the reaction will be less rapid except in two or three instances, and the back country will gradually develop strength following a general acreage price readjustment and encouragement of the farmer from the north. Here will be more the work ground and less the playground.

In those sections where powerful financial interests have heavily invested, prices will be maintained a little longer than elsewhere. Capital can do much, as is being proven today. So long as they can drag in crowds on buses and special trains, so long these wealthy syndicates will get suckers.

Please remember that few of these conclusions are mine alone. They represent the judgment of many thoroughly experienced Florida operators who are candid when they realize they can sell you nothing.

State's Most Severe Critic

The native Floridian is the state's most severe critic. He openly ridicules the exaggerations uttered by those who would exploit this tropical wilderness. He frankly rejects the suggestion that the climate is ideal 12 months in the year, or that one can produce everything in Florida soil. He ridicules the alleged farm profits, and accuses real estate investments. He knows what the land is worth, as he has seen it in its natural state.

When you visit Florida, you come out of ten is 90 days out of New York or Chicago with a secret hunch that he is a half brother of Solomon. Florida today needs three things: Brains, man-power and brawn.

It needs man-power to build permanent homes here and create population strength.

It needs brawn—and lots of it—to plough the land, sow the seed, to harvest the crops—through which source alone Florida can hope to find a permanent place in the world.

Rheumatic Pains Go; Swollen Joints Vanish

Twisted, swollen, unsightly joints are rapidly freed from pain and brought back to normal with Rheuma. Lame people walk without aid; sleep comes to those who have been unable to lie in bed; hands that were helpless because of terrible rheumatism are now able to do their share for the support of the family.

Rheuma is a wonderful remedy for rheumatism, gout, neuritis, lumbago and neuralgia.

It is a wonder-worker; it never fails, never gives up until every vestige of poison is expelled from the body. Rheuma acts on stomach, liver, kidneys and bladder all at once and quickly brings long prayed for comfort to distressed sufferers. Farrell's Drug Stores and all good druggists sell it with guarantee of money back if it isn't satisfactory.

Florida needs men and women with the pioneering instinct; men who will work from 5 in the morning until 9 at night, in the fields; and it needs women with strong backs who will wear calico and cook and sew and milk cows and forget the movies and silk lingerie and—civilization.

Florida needs people—millions of people who will go down into the land with the plough for their livelihood. Until those millions of people enter Florida and stay there real estate values will be low, except where inflation has created an unsound condition, such as exists today.

Do you like eternal sunshine, eternal warmth—and often heat that tests the patience of a saint?

Do you like the monotony of a land in which you can travel for hundreds of miles and find no change in scenery and architecture?

Florida real estate promoters deliberately forget that the American is a changeable chap. What appeals to him this year is repugnant 12 months later. What he applauds today he jumps on with both feet tomorrow. Today's summer resort is next year's abandoned mud-hole.

The Florida real estate operator forgets, in his plans to provide homesites for all of the 114,000,000 men, women and children in the United States, that 90 per cent. of that manpower earned less than \$3000 each last year, and cannot afford summer homes and resorts at the seashore.

The operator forgets that the majority of Americans must work regularly, or starve—that before Florida can hope to attract millions of permanent residents the state must be able to offer diversified employment.

Because of buses, orchestras, special trains, gigantic advertising campaigns in newspapers and magazines, selling expenses in Florida subdivisions are criminally high today. In one outstanding property this expense exceeds 50 per cent. In other words, it costs the company \$1500 to sell you your \$3000 homestead. That is admitted by the developer.

Already Roger Babson has sounded warning against business property prices by saying that it is time to liquidate when prices go beyond those paid for Fifth Avenue, New York city, frontage.

Now, I am conscious that as many will disagree with me concerning Florida as will approve my sentiments, for it is a known fact that there are people in this world curious enough to go to Hades on a sightseeing expedition, but I would leave you with this one thought:

It is dangerous to buy Florida real estate unless you go to Florida and inspect every inch of the property and thoroughly investigate the financial and moral condition of the organization back of the property. It is dangerous to buy off of plans furnished you by northern salesmen and sales agents because most of these plans are the rankest of frauds and the development pictured on them means nothing until it becomes an actuality. When you go to Florida, go with your eyes open, your pockets sewed shut and let the other fellow do the talking. If you want to buy some land to use, buy it if you can get it at a fair price. If you can't get it at a fair price, wait 12 months and they'll be glad to take your offer. Deal direct and get everything in writing. Go all over Florida, and don't be content to inspect only one location. The real truth comes out when you cover the whole state.

It is easy for nations to be friends; the hard part is to get the people to like one another.

If your car strikes a telephone pole will the head light?

It is easy for nations to be friends; the hard part is to get the people to like one another.

If your car strikes a telephone pole will the head light?

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PREPARATION OF SOIL FOR HOTBEDS

Soil for hotbed work requires proper preparation, to give best results. Too little attention is paid to its preparation by the majority of growers, and to this may be attributed much of the difficulty encountered in the production of healthy plants. It costs very little more to prepare the soil properly, than to follow the questionable method of using the same soil over again or obtaining soil without regard to its condition.

A clean piece of sod should be selected, preferably on sandy loam soil. Cut and pile the sods carefully with alternate layers of manure. The cutting and piling should be done either in the autumn or during the month of June, at any rate the pile should be left standing over the summer, when the whole pile, or the part required may be cut down and piled in a convenient place for the hotbed work the following spring. This method of preparation will provide a soil with ample fibre, which is very essential, and which contains sufficient plant food for ordinary work. If the soil is not considered rich enough for special work, more manure may be added or commercial fertilizer used to supplement the manure already present in the soil.

While the following method is the most satisfactory, if this procedure has not been followed, it is often possible to obtain sandy loam soil from the surface of a field that has just produced a hoe crop in a three or four year rotation. This soil should be obtained in the fall, and piled in a convenient place, and if not rich enough in plant food, commercial fertilizer may be added to suit the special requirements. As a rule, however, this is not necessary, because in a well planned rotation, manure is used quite liberally, which should render the soil in fairly good condition for the purpose.

When it is not convenient to obtain a sandy loam soil, and heavier soil has to be used, clean sand may be added until the proper consistency of soil has been obtained. Under normal conditions it is always possible to water, but attention must be given to drainage or it will be difficult to keep conditions right for plant growth. Those who have not been preparing their hotbed soil in advance, should make a start now, as it is a step toward greater future profits.

T. F. Ritchie,

Assistant in Vegetable Gardening.

APPLE MAGGOT

Growers and shippers are cautioned to exercise careful supervision in the grading and packing of the apple crop, being careful to eliminate from all grades any specimen affected by the apple maggot or railroad worm, and especially apples intended for export. Although this insect has been kept within bounds in orchards where the regular spraying schedule is followed, there are a number of orchards that have not had such good attention and the fruit from these orchards, unless given careful attention in packing, is liable to affect general marketing conditions.

The apple maggot is a small, legless, white maggot, about one-quarter of an inch long, with two little black hooks at the smaller end of the body. These hooks are used to rasp and tear its way throughout the apple, causing the characteristic brown tunnels. The presence of this insect is determined by cutting the apple and observing whether there are little brown, irregular areas and streaks, tunnels, in the fleshy part of the fruit. The outside appearance of infested apples usually shows a discoloration on the skin over the tunnel areas. In the event of the insect injury being confused with bitter pit or brown rot, the former may be determined by examining the surface of the fruit for evidence of egg punctures caused by the adults of the apple maggot. While the apple is in the firm stage, and not ripe, the maggot's remains small and inactive. The flesh of the apple does not collapse until after the fruit becomes ripe to over-ripe when the maggot grows rapidly and does the most damage, causing the interior to become a rotting mass. Most apples would be marketed before this state is reached, nevertheless the insect continues its work whether the fruit is in the orchard or in the package.—Fruit Branch, Ottawa.

OUTLAW DRIVERS

(Kansas City Star)

The drunken motorist on the street is in the position of a man who recklessly flourishes a deadly weapon in a crowded room. Such a motorist is a potential killer. His personal safety is a slight matter; but the menace he imposes on pedestrians and other motorists is genuine. He has no more place in modern traffic than a madman has with a group of children.

Paying cash for what one wants is a good way to break the habit of wasting so much.

Back on the Job In New Quarters

A COMPLETE LINE OF

First Quality Bathroom Fixtures
Boilers and Radiators
Pipe and Pipe Fittings
Pumps of all kinds
IN FACT, EVERYTHING IN
PLUMBING AND HEATING
R. MOXLEY

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Internal and External Pains
are promptly relieved by
DR THOMAS' ECLECTIC OIL
THAT IT HAS BEEN SOLD FOR NEARLY FIFTY YEARS
AND IS TO-DAY A GREATER SELLER THAN EVER
BEFORE IS A TESTIMONIAL THAT SPEAKS FOR ITS
NUMEROUS CURATIVE QUALITIES.



**Every Woman
Deserves One**

The SMP Roaster is a fine time saver. You put the roast or fowl in the oven. The roaster does the rest, bastes, roasts to perfection. It roasts with very little shrinkage, thus saving dollars every year. None of the tasty meat juices are lost; all the rich flavor is retained. Besides you can buy cheaper cuts, for it makes cheap cuts taste like choice ones.

The close fitting cover keeps all the cooking odors and the grease inside the roaster—the smell of cooking doesn't fill the house, and the oven is kept sweet and clean. Best of all, it cleans out in a jiffy after the roasting. These are splendid virtues. Price \$35. to \$55. according to size and finish. Sold in all hardware stores.

**SMP
Enamelled
ROASTER**

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BROWN & BRYDEN
HARDWARE

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Grimsby, Ont.

Is there Something you Want to Buy?

IF it is worth buying, it is worth saving for.

TRY putting a little more in your Savings Account on your regular deposit days. You will reach your objective all the more quickly.

THE CANADIAN BANK OF COMMERCE

Capital Paid Up \$20,000,000
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Grimsby Branch

J. A. Campbell, Manager



PURINA CHICKEN CHOWDER

More eggs or money back guarantee.

FOLLOW THE FEEDING DIRECTIONS ON YOUR PURINA BUSH AND GUY THE RESULTS WILL COME.

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IS THE BEST BALANCED FEED ON THE MARKET—IT NEVER FAILS TO GET RESULTS (WHEN FED AS DIRECTED)

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and HEAD NOISES

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FREE ABOUT DEAFNESS on request.

A. O. LEONARD, INC.,
NEW YORK, N. Y.

NOTICE OF REGISTRATION OF

BY-LAW
Notice is hereby given that a by-law was passed by the Municipal Council of the Municipality of Grimsby, on the Twenty-eighth day of October 1925, providing for the issue of debentures to the amount of \$100,000, for the purpose of Waterworks extension, and that such by-law was registered in the registry office of the County of Lincoln, on the Third day of November 1925. Any motion to quash or set aside the same or any part thereof must be made within three months after the first publication of this notice, and cannot be made thereafter.

W. F. RANDALL, Clerk.

Dated the Fourth day of November, 1925.

RADIO

Residents of Grimsby and vicinity now have an opportunity to hear good Radio reception in their own homes without being under any obligation to buy a set. I will be glad to demonstrate any of the new Westinghouse Sets in your own home.

K. E. Whyte

GRIMSBY, ONT.

Telephone Winona 21.

Radio Batteries and Tubes kept in stock.

Potatoes!

Carload, B Grade, White Potatoes, just arrived. Nice firm stock.

PUT IN YOUR WINTER'S SUPPLY NOW

\$2.75 Per Bag

The market is on the upward trend. Our next carload will be higher in price.

BUY NOW!

Grimsby Flour & Feed Company — Phone 157

SHOES REPAIRED

Men's Half Soles . . \$1.00
Ladies' Half Soles . . 85c
Boys' Half Soles . . 85c
Children's Half Soles 60c
Rubber Heels put on,
all sizes 40c

S. UNSWORTH

SHOES MAKER

Main Road West, at J. of St. Andrews Ave., Grimsby

Removal Notice

On Tuesday, Nov. 10, we open for business in our new store, No. 7 Main Street, next door to C. J. Love's Grocery and Busy Bee Restaurant.

Our Phone number is the same—24.

BOULTER'S MEAT MARKET

NUMBERNINES

Have won their success by proving their claim in actual test. More and more people justifiably unwilling to adopt any new preparation without investigating it thoroughly, are now using "NUMBERNINES." The people have entire confidence in "NUMBERNINES" because they are so dependable and thorough in their action—yet absolutely safe—"NUMBERNINES" will relieve and overcome the most obstinate case of constipation. They cause no pain or gripping. They are a scientific bowel corrector and one of the most costly prescriptions ever given to the public for this purpose. For sale in Grimsby and Grimsby East by Farrell's Drug Stores.

SPORT

Port Colborne H.S. 1,
Grimsby H.S. 30

On Saturday, Oct. 31, Port Colborne H. S. boys rugby team visited the Grimsby H. S. campus and were beaten by the score of 30-1.

The game was called for 9.30 but as one of the Port Colborne cars broke down, the game was started at 10.15, with four of Grimsby's spares playing for Port Colborne until the rest of their boys arrived. The field was just a mud hole and made most of them look like negroes instead of the clean cut lads that represent our high school team.

Port Colborne got the kick, but Grimsby played hard and gained yards. Red Farrell kicking a drop to start the scoring. Grimsby 3-Port 0.

Grimsby again gained yards twice, but Chambers lost the ball just at the time it looked possible for a touch. Game proceeded and Port tightened up some. Snyder got the ball and made a long run for a touch. Hillier thought he would do the kicking for Red Farrell, but was wide and did not convert. Score 8-0 for Grimsby.

Chambers made a long run to the out side corner for a touch but it was at such an angle it would be impossible to try to convert.

Score stands 13-0 for Grimsby. Red Farrell after a few minutes hard play used his head and again made a nice kick for a drop. Score now 16-0 for Grimsby. After a few minutes more wrestling in the mud Red Farrell kicked for a deadline which gave Grimsby another point. Score now at half-time 17-0 for Grimsby.

Port starts last half with full line up but they don't seem to play the game any better than before. Red Farrell kicks. Port Colborne man lets ball slip through his hands and Hillier takes advantage by grabbing the ball and making a clean run for a touch. Red Farrell converts. Score now stands 23-0 for Grimsby.

Port at this stage of the game wakes up and forces the play to Grimsby end. Augustine kicks for a deadline. The score 23-1 for Grimsby at three-quarter time.

Last quarter McCartney makes a good run for a touch. Red Farrell converts. Score 29-1 for Grimsby. Red Farrell kicks a deadline just before the end of the game. Score 30-1 for Grimsby.

Port Colborne	Grimsby
Horne	Outsides
Falad	Hewitson
	Hillier
	Insides
D. Higgins	Wells
B. Higgins	Phipps
	Middles
Ford	Bull
Robinson	McCartney
	Snap
Root	McConachie
	Quarter
Tuck	Dug Farrell
	Halves
Augustine	Snyder
Conley	Chambers
Tudham	Red Farrell
	Spares
	Mannell
	Biggar
	Craig
	Bull
	Theal

O. H. A. Executive

A full executive meeting of the Ontario Hockey Association will be held in the Telegram Building Friday, November 6, at 8 p.m. Applications from new clubs for membership will be considered at this meeting.

Getting Skinnier Every Day

Something Must Be Done and Done Right Now—Quick

Hollows In Cheeks and Neck Growing Deeper Every Week.

Tens of thousands of thin, run-down men—yes, and women too—are getting discouraged—are giving up all hope of ever being able to take on flesh and look healthy and strong.

All such people can stop worrying and start to smile and enjoy life via now for McCoy's Cod Liver Extract Tablets which any druggist will tell you all about are putting flesh on hosts of skinny folks every day.

One woman, tired, weak and discouraged, gained 15 pounds in five weeks and now feels fine.

We all know that the livers of Cod Fish are full of vitalizing flesh producing vitamins and these same vitamins of the highest class are found in McCoy's Cod Liver Extract Tablets—sugar coated and as easy to take as candy.

And this shows what faith the makers have in McCoy's for they say: if any thin person doesn't gain at least 5 pounds in 30 days your druggist is authorized to give you your money back—and only 60 cents for 60 tablets. Ask any live pharmacist anywhere in North or South America.

But be sure to get McCoy's, the original and genuine.

SCHOOL REPORTS

PARK SCHOOL, S. & S. NO 1

Senior fourth: Honors—Eveline Stuart, 87; Violet Lambert, 83.8; Mary Jarvis, 80.8. Pass—Joyce Wheeler, 74.2; Grace Taylor 72.6.

Junior fourth: Honors—Lottie Wilcox, 80.8; Marion Dow, 79.4; Richard Caudwell, 77.2; Mary Jarvis, 75. Pass—Norman Jones, 69.5; Willie Greenwood, 68.6; Harvey Lambert, 68.6; Ivey Stevenson, 61.6; Sadie Loree, 61.4. Below pass—Charlie Ashton, 52.8; Willis Southward, 50.8; Geo. Udell, 49.4.

Senior third: Honors—Lorne Wilcox, 87.5; Eleanor Cook, 87.3; Elsie Hunter, 79.6; Gordon Hunter, 79.1. Pass—Willie Stuart, 61.8; Omar Morningstar, 60.3. Below pass—James Biggar, 58.1; George Ross, 54.2; William Hunter, 51.1; Eva Stewart, (absent); Billy Williams, (absent).

NO. on roll 30
Average attendance 26.5.
—Gladys E. Talbot, teacher.

Intermediate Room
Figures designate the percentage of marks obtained:

Junior third: Pass—Arthur Ashton, 74; Aubrey Wilcox, 71; Donald Scott, 66; Lella M. Biggar, 65.6; Jack Hoshal, 63; Evelyn Leslie, 60.1. Below pass—Marjorie Walters, 59; Douglas Udell, 55; Edwin Gadsby, 54; Molly Williams, 53; Doris Lambert, 51; Aleck Huston, 47; Jack Griffith, 39.

Second class: Honors—Beatrice Fitzgerald, 77; Catherine Ponton, 76. Pass—Herbert Jarvis, 68; Ian Murdoch, 65. Below pass—Ernest Stuart, 59; Marion Luey, 58; Carman Hurst, 57; Kathleen Williams, 54; Gordon Walters, 50.4; Lloyd Fair, 50.2; Bernard Churcher, 48; Fred Hunter, 45; Margaret Gunn, 37.1; Phyllis Stewart, 37.5; Gerald Luey, 39.

NO. on roll 29
Average attendance 26.4.
—Lula Ross, teacher.

Primary Room
Total 500.
Senior first class—Alice Hunter, 412; Jean Boyd, 389; Phyllis Evans, 36; Marjorie Greenwood, 360; Molly Landers, 358; Verna Walters, 349; Howard Scott, 346; Georgina Rooker, 340; Nancy Williams, 338; Owen Peterson, 329; Norman Gadsby, 315; Blake Marlowe, 272; Earle Luey, 317.

Senior Primer—By order of merit—Roxana Stuart, Charlie Williams, Reginald Coleman, Kenneth Lambert, George Stewart, Stanley Walters.
B. class—Tommy Jarvis, Bud Williams, Calvin Jones, Livingston Foster, Lawrence Eberhardt, Billy Rooker, Dennis Charlwood, Maurice Marlowe, Harold Walters, Russel Smith, Earl Wilcox.

A. class—Douglas Bayliss, Helen Boyd, Marjorie Bayliss, Joan Rooker.
—Jean H. Anderson, teacher.

CALDER SCHOOL NO. 18

Senior fourth: Max, 110—Gordon Pearson, 90; Jack Earle, 89; Maud

Holmes, 87; Kenneth Nelson, 84; Louis Game, 76; Wilfrid Lawson, 32 (absent).

Junior fourth: Max, 200—Olive Nelson, 185; Margaret Smith, 145; Everett Montgomery, (absent); Roy Montgomery, (absent).

Senior third: Max, 200—Thelma Pearson, 180; Billie Earle, 173; Bertha Metcalfe, 140; Blanche Metcalfe, 136; Mabel Holmes, 132; Willie Richardson, 104; Gordon Lawson, 96.

Junior third: Max, 200—Erna Nelson, 170; Irene Hiltz, 161; Dora Andreychuk, 160; Margaret Lawson, 142; Mike Tanahaychuk, 143; George Smith, 122; William Andreychuk, 68 (absent); Eddie Downs, 65; John Farrell, 62 (absent); Emerson Downs, 0.

Second class: Max, 100—Billie Metcalfe, 80; Isabelle Hiltz, 76; Jack Allee, 73; Cecil Hill, 71; Evelyn Montgomery, 66; John Deamer, 60.

First class: Max, 100—Delmer Travis, 94; Clifford Hill, 80; James Deamer, 62; Walter Hill, 59; Teddy Farrell, (absent).

Senior Primer—Annie Andreychuk, Lorne Hiltz, Jessie Lee, Roy Godden, Ernest Montgomery.

Junior Primer—Raggy Travis, Walter Kulya.

—I. A. Young, teacher.
Those who had perfect attendance for the month of October—Olive Nelson, Thelma Pearson, Billie Earle, Erna Nelson, Jack Allee, Billie Metcalfe, Isabelle Hiltz.

S. & S. NO. 3 N. GRIMSBY

Fourth class: Honors—Edna Roseman, Arnold Jellid, Nancy MacPherson, Dougall Bell, Kenneth MacPherson. Pass—Melvin Mitchell, Wilbert Zimmerman, Hilda Roseman.

Senior third class: Honors—Lloyd Knox, Clark Adams. Pass—Billie Johns, Keith Zimmerman, George Toke.

Junior third class: Honors—Louise La rence. Pass—Jack Jarvis, Lillian Gordon, Marie Adams, Leslie Huggins.

—C. B. Marsh, teacher.
Junior Room

Second class: Honors—Clover Merritt, Ronald McBride, Audrey Groff, Lois Merritt, George Cooper. Pass—Marjorie Hill, Ruth Knox, Elma Well, Helen Cosby, Howard Reinke, Menetta Roseman, Mary Easton, Byrna Eason, Victor Proctor, Marjory Futter.

Senior first: Honors—Jack Cooper, Lily Mitchell, (equal). Pass—Laura Merritt, Edith Irish, Lawrence Montmercy, Lorne Merritt, Paul Smith, Ross Warner, Elmer Cosby, Hilda Warner.

Junior first—Dud Well, Lloyd Moore, Bob Well.

Primer—Albert Furier, Clara Huggins, Julia Cooper, Lois Merritt, Billy Cosby.

A. B. C.—Kathleen McPherson, John Roseman, Jack Robertson, Emily Irish, Donald Smith, Harvey Eason, Wilbur Montmercy, Freddie Warner, Nellie Mitchell.

—Bessie Graham, teacher.

FIRST CHURCH OF CHRIST, SCIENTIST

Hamilton — Ontario

ANNOUNCES A

FREE LECTURE ON CHRISTIAN SCIENCE

— BY —

JOHN J. FLINN, C.S.
of Evanston, Illinois

Member of the Board of Lectureship of the Mother Church, The First Church of Christ, Scientist, in Boston, Mass.

IN THE TIVOLI THEATRE

Sunday Afternoon, November 8th,
AT 3:15 O'CLOCK

THE PUBLIC IS CORDIALLY INVITED TO ATTEND

This Lecture will be Radiocast through CKOC, wave length 341 Meters.

THE WHITE STORE

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\$35 FLOOR LAMP

To Be Given Away Christmas Eve
AT THE WHITE STORE

To the Holder of the Lucky Number

With every \$1.00 purchase or over we give a numbered ticket; \$5.00 or over two numbered tickets. A duplicate ticket is placed in a box and on Christmas Eve a ticket will be drawn from the box, and the person holding the ticket with number corresponding with the one drawn will get the Floor Lamp. THE LAMP IS NOW ON DISPLAY IN OUR WINDOW.

PHONE 420

OPEN EVENINGS.

Holiday Dancing

The Beamsville Social Club will give one of their Popular Dances on Monday evening, November 9, in the splendid Community Hall, to which the public is invited to participate in. McBeath's favorite 6-piece Hamilton Orchestra will furnish the music.

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WHITE SATIN FLOUR—
24-lbs. 95cBAYBIDE BRAND
PEACHES
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CHOICE NEW CROP PRUNES REG. 14 1/2 lb. POSITIVELY NO DEALERS AT THIS PRICE 12 1/2 lb.

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CRANBERRIES 19c lb. TEA RICHMELLO THE CHOICEST BLEND OF ALL D.S.L. BULK 59c lb. SELECT 69c lb.

PEARLINE A Good Working Powder for General Use 2 FOR 15c



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